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ISLE OF PINES COOK BOOK

BY
MARY ESTELLE FRANKLIN

250 NEW RECIPES
FOR
PINEAPPLE AND GRAPEFRUIT
DELICACIES



Beverages
Salads
Ices
Entrees
Marmalades

Puddings
Preserves
Confections
Cakes and
Pastry

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ISLE OF PINES CO-OPERATIVE FRUIT CO.
44 FEDERAL STREET, BOSTON, U. S. A.

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Three Excellent Reasons for Studying This Book

This book of original recipes has a threefold purpose:—

(1). Briefly to call attention to the Isle of Pines, —what Americans are doing there in pineapple and grapefruit culture.

(2). To introduce to a discriminating public the superlative quality of Ambro Brand products and to set forth some of the uses of these products either in their natural condition as grown on the plantations of the Isle of Pines Co-operative Fruit Company or as preserved at 110 Broad St., Boston.

(3). To stimulate interest in the Co-operative Profit-sharing, Monthly Payment Plan under which several hundred residents of New England are engaged in raising and marketing pineapples and grapefruit without individually buying land or taking time away from their everyday occupations.

If you are anxious to make money—to enjoy the full earnings of your savings, we advise
..: you to read in full the material on the back
..: pages of this book and to fill out and mail
the coupon on the last inside page.

AMERICAN ENTERPRISE ON THE ISLE OF PINES



P. J. EVANS

Founder of the Isle of Pines
Co-operative Fruit Co.

American enterprise has accomplished more on the Isle of Pines since the Spanish American war placed this beautiful island in its true perspective than Spanish and native occupation had brought to pass since Columbus landed there in 1492.

It is within a decade that the island has been

transformed from a health resort for wealthy Spaniards and Cubans into a veritable land of fulfillment of agricultural promise. And fully three-fourths of the inhabitants are such men, women and children as one meets in a thriving New England town. Capital and industry in co-operation are writing history and building fortunes in this lovely gem of the Caribbean.

One of the first organizations to realize the possibilities of money making through pineapple and grapefruit culture for northern markets was the Isle of Pines Co-operative Fruit Co., of 44 Federal St., Boston.

This company owns a large tract of land on the Isle of Pines. It is the intention eventually to plant six hundred and forty acres upon the basis of five thousand pineapple plants to the acre and seventy grapefruit trees to the acre,—an approximate total of one million six hundred thousand pineapple plants and twenty-two thousand four hundred grapefruit trees.

It takes eighteen months to raise a crop of pineapples and four years to raise grapefruit. After fruiting, pineapple plants furnish additional slips for continuous transplanting and the grapefruit trees increase in bearing capacity with age until they bear fifteen to twenty boxes to the tree.

Because of the length of time, the physical effort involved, and the great amount of capital necessary for such an extensive development, the property is divided into 80-acre sections, to be separately developed and oper-

ated as "Series A" Plantation, "Series B" Plantation and so on.

MONTHLY PAYMENT PLAN

In developing these various plantations monthly payment of bills is required for salaries to laborers, foremen, nurserymen and manager, upkeep of equipment, fertilizer, feed for mules and horses, and chemicals for spraying plants and trees.

The ground must be ploughed and harrowed at intervals, trees must be pruned and cared for to assure good growth and first quality fruit, and in order to meet these monthly expenses the idea of selling profit-sharing certificates was adopted.

The Company has issued and offers for sale a limited number of profit-sharing certificates in "Series B" Plantation which may be purchased upon the monthly payment plan. The net profits from this plantation are to be divided equally,—one-half to the one thousand profit-sharing certificates, in proportion to the amount paid by each certificate holder, and the other half to the Company.

This proposition that we are placing before the public will not pay tremendous dividends at once; but its earning power should increase steadily from year to year and pay richly for the waiting.

The earnings are coming from actual production of food products and not from speculation. The plan is *co-operative and profit-sharing* without fixed limitation of earning capacity.

Hard thinking and careful planning create money-making opportunities. Over and over again the brain power of one man has made fortunes for many others; and if your thoughts turn to money-making, you should send to us for full particulars of this enterprise.

To learn of our Co-operative Profit-sharing Plan read what Mr. P. J. Evans has to say in the closing pages of this Cook Book. If his statement proves as interesting as we think it will, **fill out and mail the coupon on the last page** and you will receive full particulars regarding our plan, and a beautifully **illustrated Isle of Pines book** and other printed matter in the next mail **without expense** or obligation on your part.

ISLE OF PINES CO-OPERATIVE FRUIT CO.

44 Federal St., Boston, U. S. A.

THE PINEAPPLE



THE pineapple is a native of tropical America. It is found wild in sandy maritime districts in the north-east of South America, but has been very much improved by cultivation. The first particular account of the pineapple was given by Oviedo in 1535, and it first began to be cultivated in Holland. Great care is requisite in the cultivation of the pineapple which, without cultivation, is generally fibrous and coarse, with little sweetness or flavor and with it one of the most delicate and richly flavored of fruits. Its size also very much depends on the cultivation. The size varies from one to twelve pounds in weight. There are many varieties of the pineapple in cultivation. A spirituous pineapple rum is made from the pineapple in some warm countries, and also the fiber from the pineapple has many uses.

Pineapples are also said to contain strong medicinal qualities both in throat and stomach affections. Finely sliced, then well chilled and sugared, pineapple is a favorite first course both for breakfast and luncheon. Ground pineapple is a good addition to ice-cream and makes a most delicious water ice. As a pudding sauce, or in a pudding itself, pineapples can be brought on daily without becoming monotonous, and, for winter use, they rank as one of the most satisfactory fruits, both in the natural state and preserved.

The Smooth Cayenne Ambro Brand pineapples raised on the plantations of the Isle of Pines Co-operative Fruit Co. at Westport, Isle of Pines, are unsurpassed in size, tenderness, juiciness and richness of flavor.

MARY ESTELLE FRANKLIN

BEVERAGES AND PUNCHES

MANHATTAN PUNCH

Use four cupfuls of water and four of sugar boiling together five minutes; add the liquid from one cupful of raisins boiled with one pint of water; then strain the juice of three lemons, six oranges, and one cup of mixed fruit juice, grape, grapefruit and peach juice. Cut one Ambro Brand pineapple into small pieces; add to these a cupful of strawberries or maraschino cherries, four bananas cut in slices, and one orange sliced and cut in small pieces. This will take two quarts of carbonated water. Ice the fruit juice, and, when ready to serve, add the water to make the right strength. The fruit goes in last. This amount serves twenty-five persons.

PINEAPPLE CORDIAL

The white of one egg, four tablespoons pineapple juice, one teaspoon lemon juice, one teaspoon of sugar, a few grains of salt. Beat until frothy, and add remaining ingredients, and lastly one tablespoonful of cordial. Serve immediately.

NUANO PUNCH

Add to three quart bottles of Ambro Brand pineapple juice, the juice of three lemons, a pound of sugar, and six slices of pineapple cut in small pieces. Serve in a punch-bowl with a generous quart of plain or carbonated water and a large piece of ice. This makes over a gallon. It should stand on ice to chill before serving. This recipe will serve twelve or fifteen persons and is most delicious.

PINEAPPLE-ADE MOUSSE

For a cool drink in summer fill a goblet one-third full of pineapple-ade and on top of that fill the goblet heaping full with strawberry mousse or vanilla ice-cream, as desired, and decorate top with glacéd strawberries.

WESTPORT TEA

Add one or two tablespoonfuls of Ambro Brand concentrated pineapple syrup to a cupful or glassful of hot or iced tea. If served at the dining table, its proper place is with the

opening course and never with or after cake, preserves, ices, or sweet deserts. It fills a double function at the beginning in rendering the palate more sensitive to the flavor of the good things to follow and in providing the stomach in advance with a positive aid to the digestion of the food.

POMONA PUNCH

Add to two quarts Ambro Brand pineapple juice two lemons and two oranges sliced thin, one quart of fine large strawberries or raspberries, one quart of a good sparkling mineral water and a pound of sugar. Serve in a punch-bowl or large glass pitcher with plenty of ice.

PINEAPPLE-ADE

Pare and slice some very ripe pineapples. Then cut the slices into small pieces. Put them with all their juice into a large pitcher and sprinkle among them plenty of powdered sugar. Pour on boiling water, allowing a small half-pint to each pineapple. Cover the pitcher and let it stand till quite cool, occasionally pressing down the pineapple with a wooden spoon. Then set the pitcher for a while on ice. Lastly strain the infusion into another pitcher and transfer it into glasses, putting into each glass some more sugar, and a little ice. This is a most delicious beverage on a warm day.

TANGO PUNCH

One cup of sugar, one pint of Apollinaris, one-half cup of lemon juice, one cup of Ambro Brand Concentrated pineapple syrup, one cup of raspberry syrup, and two cups of tea infusion. Pour tea over sugar and as soon as the sugar has dissolved, add remaining ingredients. Strain into a punch-bowl over a large piece of ice and add more sugar if necessary.

FRUIT PUNCH

This requires one pint of strawberry juice, juice of six lemons, juice of three oranges. Fill glasses half-full of fruit mixture, and pour over it two tablespoons of sugar syrup. Add a tablespoon each of sliced bananas and

Ambro Brand pineapple. Fill glasses with ice-water; stir well and put a teaspoonful of whipped cream on the top.

CARAMEL PINEAPPLE-ADE

For pineapple-ade, put a pound of granulated sugar in a frying pan, stir constantly until it browns and becomes liquid. Then add one pint of water; cover; and cook slowly until it is all dissolved. Bottle for future use. When desired, sweeten pineapple-ade with this syrup to obtain a new and delicious beverage.

CUPID PUNCH

Add to five quarts of unfermented grape juice the juice of twelve lemons and sugar to taste, cut three oranges into thin slices, and add one quart of Ambro Brand pineapple juice, and one pint of sour cherry juice.

When ready to serve, place a piece of ice in the bowl. Stand a cupid in a few ferns and roses in the top of ice in which a hole is made, and then pour punch in the bowl. A wreath of grapes or flowers can be placed at the base of the bowl on a large centerpiece, which is very effective.

WALDORF PINEAPPLES

Slice Ambro Brand pineapples on a slaw-cutter or very thin with a knife. Mix with confectioners' sugar to taste, and add one tablespoonful Kirsch, and one teaspoonful of orange curacao. Set on ice till ready to serve.

PUNCH JULEP

To make two gallons—Two dozen oranges, two dozen lemons, one dozen bananas, one quart Ambro Brand pineapple juice, two quarts strawberries, six pounds sugar.

SALADS

APPLEDORE SALAD

Shred or slice fresh Ambro Brand pineapple. Use as much apple by measure as you have pineapple, and mix them well together. Moisten with part of the mayonnaise and use the remainder for decorating the salad. Garnish with cherries and serve, piled high on the lettuce. If preferred, a cream dressing may be substituted for the mayonnaise.

LETTUCE STUFFED WITH PINEAPPLE

Arrange on a large, round, glass dish a head of lettuce with the leaves nicely trimmed and the center removed. Fill the center with two cups of Ambro Brand pineapple cut in small pieces, and on top arrange half peaches filled with cream cheese and chopped olives. Decorate salad with water-cress and radishes cut in the shape of waterlilies. Marinate with French dressing.

EDAM SALAD

Marinate one cup of Ambro Brand pineapple cut in pieces and one-half cup of peaches with French dressing. Drain, add boiled dressing. Chill, and serve on a bed of water cress, and sprinkle with Edam cheese.

STUFFED TOMATOES

Peel tomatoes and scoop centers and fill with Ambro Brand pineapple dice, mixed with the following mayonnaise dressing. Mix together one tablespoon of sugar, one teaspoon of salt, one tablespoon mustard and a few grains of cayenne. Mix this into the yolks of three eggs and gradually beat in with wire whisk, drop by drop, three-fourths cup of olive oil, then gradually stir in a scant one-fourth cup of vinegar and the juice of one and one-half lemons. Stir together vigorously and put on the ice and chill until ready to use. Place each tomato on lettuce leaves and fill. In the top of each, place a radish cut in the shape of a chrysanthemum and arrange five strips of red pimentos starting from the radish to the edge.

PINEAPPLE SALAD

Take a slice of Ambro Brand pineapple which has been already sweetened, and put on fresh, crisp lettuce leaves, and pour over mayonnaise dressing, which has had one cup of heavy cream beaten into it. Then sprinkle over the top chopped walnut or pecan nut meats.

STUFFED TOMATOES WITH PINEAPPLE

Peel medium-sized tomatoes, scoop out centers and fill with chopped Ambro Brand pineapple, mixed with the following Russian dressing: One cup mayonnaise; two teaspoons finely chopped pimentos, one teaspoon tarragon vinegar, two teaspoons of both red and green peppers chopped fine, one-half teaspoon paprika, one-fourth teaspoon salt, three-fourths cup of olive oil and one-half cup of chili sauce. Prepare the mayonnaise in the usual manner then to a cup and a half of dressing, gradually beat in an extra half cup of oil, then the chili sauce, seasonings, vinegar, and finely chopped vegetables. Decorate top with thin strips and diamonds, cut out of a cucumber paring.

BELLEVUE SALAD

Cook celery roots and after chilling, thinly slice, arrange with sliced beets, Ambro Brand preserved pineapple and pistachio nuts on a bed of escarole. Pour over a French dressing made as follows: Three-fourths tablespoon of tarragon vinegar, add one-fourth tablespoon of cider vinegar, five tablespoons of olive oil, one and one-half tablespoons of mayonnaise, one-eighth teaspoon of mustard, one-eighth teaspoon of pepper, one half teaspoon salt. Add to this one and one-half tablespoons of pimento chopped fine and two tablespoons green peppers that have been seeded and just a slight shake of tabasco sauce.

PINEAPPLE AND WATERMELON SALAD

Select a very ripe watermelon. Break up the pink portion lightly with a silver fork, and add to it Ambro Brand pineapple, shredded; and pile on heart leaves of lettuce and dress with mayonnaise.

AMBRO SALAD

Put on individual glass or china plates, a slice of Ambro Brand pineapple with the core removed. Over this put a center slice of juicy seedless orange. Spread a layer of mayonnaise over top, crown with a maraschino cherry and sprinkle over all a dusting of chopped English walnuts. Heart leaves of lettuce are sometimes added.

KENTUCKY SALAD

Soak one and one-fourth tablespoons of gelatine in one and one-fourth cupfuls of cold

water; now chop one-half cup of cucumber packed solid, and add one-half cupful of drained, chopped, Ambro Brand pineapple. Dissolve the gelatine in one and one-fourth cupfuls of boiling water. Add to the first mixture two-thirds cupful of Ambro Brand pineapple syrup, one-fourth cupful of vinegar, and one-fourth cupful of sugar, one tablespoon each of tarragon and lemon juice and a few grains of salt and pour into moulds and chill. To remove from the moulds lay a cloth wrung out of hot water on the bottom of each pan. Garnish with slices of radishes after turning out on lettuce. Cut a circle out of the center of the mould of gelatine and fill with the chopped cucumber and Ambro Brand pineapple, and dress artistically.

BLLENHEIM SALAD

To serve bananas for a salad, cut out one section of the banana skin lengthwise. Take out the banana; slice, and add cubes of Ambro Brand pineapple and mix both with French dressing. Put skins on crisp lettuce and refill with mixture and sprinkle the top thickly with paprika, and serve.

PINEAPPLE AND CREAM CHEESE SALAD

Wash and dry lettuce leaves. Cut Ambro Brand pineapple in long thin strips and put in little bunch on lettuce leaves and mash cream cheese through a strainer, to have a flaky appearance over pineapple and sprinkle over that paprika. Serve French dressing in a bowl with the addition of one tablespoonful of lemon juice.

PINEAPPLE FIG SALAD

Chop one-half cupful of figs with one-half cupful of stoned dates and one-half cupful of Ambro Brand pineapple. Add three oranges cut in small pieces, and three-fourths cupful of sugar and some mayonnaise dressing. Serve with whipped cream.

PERFECTION SALAD

Select medium-sized persimmons and start from the center of the top and make five incisions down to the base of each one. Separate each cut section by turning over each one like a petal. When the five points are all turned over, they give the appearance of

water-lilies and cut out every center. Fill the centers with Ambro Brand pineapple cut in cubes and mixed with mayonnaise dressing. Arrange on a bed of lettuce and water cress and decorate with strips of red and green peppers alternating.

CHERRY SALAD

Stew and pit one pound of perfect cherries; place a blanched almond in each and set on ice to chill. At serving time, arrange on a pad of freshly-picked cherry leaves slices of Ambro Brand preserved pineapple and on slices arrange these cherries and dress with lemon juice, pineapple juice, and powdered sugar.

PRUNE, PEACH AND PINEAPPLE SALAD

Cut peaches in halves and arrange in center of serving plate on crisp lettuce leaves. Fill each cavity in each half peach, with finely chopped Ambro Brand pineapple. Select fine large prunes, soak until tender and drain, and place a layer of them outside of the peaches, alternated with cubes of cream cheese. Serve with French dressing into which Roquefort cheese has been grated.

WINDSOR SALAD

Arrange on lettuce leaves slices of Ambro Brand pineapple and pour over slices mayonnaise dressing and chopped walnuts, or if desired cubes of celery instead of nuts. Garnish with green peppers.

HARVARD SALAD

Arrange large ripe strawberries and cubes of Ambro Brand pineapple in a glass salad bowl, dust with powdered sugar and a little nutmeg. Pour over it a dressing made of two tablespoonfuls sugar, one tablespoonful cherry juice, one of lemon and two of orange. Mix the fruit lightly with a fork and set on ice half an hour before serving. Decorate top with pimento cut in fancy shapes and a large Harvard "H" on top cut out of pimento.

BALTIMORE SALAD

Pare and pit small plums and fill the cavity in each with chopped nuts and place each plum over the hole in the center of sliced Ambro Brand pineapples. Arrange in serving dish

in circles of sliced bananas and top each plum and each of the banana slices with a bit of whipped egg dressing. Serve immediately with a garnish of crisp water cress and slices of green peppers.

WALDORF ASTORIA SALAD

Pare a large Ambro Brand pineapple; take out the eyes and then cut out large round circles out of the sides. Then cut another inner circle and fill with French chestnuts mixed with French dressing, to which has been added one-third teaspoon of chopped chives and one tablespoon chopped pimentos. Fill centers and serve on fresh crisp lettuce leaves and decorate with slices of radishes.

ACACIA FRUIT SALAD

Melt one tablespoon of butter, and add the yolks of two eggs slightly beaten, and three and one-half tablespoons of flour mixed with three tablespoons of sugar, one teaspoon of salt, one-third teaspoonful of paprika, and a few grains of cayenne. Add gradually while stirring constantly two-thirds of a cupful of milk and one-third cupful of vinegar. Cook in double boiler, stirring constantly until mixture thickens, the time required being about ten minutes. Remove from boiler, beat two minutes and set aside to cool. Cut candied cherries in small pieces. There should be one-fourth of a cupful, and add one tablespoonful of lemon juice. Add one-fourth cupful each of orange pulp, sliced Ambro Brand pineapple cut in small cubes, and banana cut in small pieces. Add prepared fruit to first mixture, then add one-half cupful of heavy cream beaten until stiff, and two tablespoons of pineapple juice. Pack in a brick, mold to overflow, adjust cover, pack in salt and ice, using equal parts; and let stand two hours. Remove from mold cut in slices and serve on lettuce leaves. Garnish with radishes cut to represent the acacia rose.

GREEN AND WHITE SALAD

One small Ambro Brand pineapple sliced, one-half pound malaga grapes, one small stalk celery, one-quarter pound blanched almonds. Cut pineapple into small cubes, celery into small pieces; skin grapes and cut in halves. Put pineapple and grapes into juice of two oranges and one lemon, and put on ice three hours. Drain in colander. Put almonds and

celery into water. Drain in colander. Cut celery with a silver knife. *Dressing*—one-quarter cup of cream whipped, two tablespoons lemon juice, one tablespoon of sugar and paprika. Serve on lettuce hearts and decorate with green peppers and pimentos.

WHITE CLOVER SALAD

For White Clover Fruit Salad the peach filling is made by combining chopped cherries, Ambro Brand pineapple, and white currants with cream into which is whipped tender lettuce leaves chopped fine. Arrange the two halves on lettuce leaves, and standing upon the back of the salad have red and white clover blossoms intermingled.

PIMENTO AND CHEESE SALAD

On a heart leaf of lettuce, lay a round slice of Ambro Brand pineapple. With scissors, cut strips of red canned pimentos about an eighth of an inch wide and long enough to reach from the center hole to the rim of the slice. Dispose these like the spokes of a wheel. Fill the center with cottage or cream cheese, reddened with finely chopped pimentos, and press half a walnut into the cheese. Dress with mayonnaise dressing, put on the lettuce leaves under the slice of pineapple.

GINGER-ALE SALAD

Two tablespoons of gelatin, two tablespoons of lemon juice, one-third cupful of vinegar, one cupful of gingerale, one tablespoon of sugar, one-third cupful of chopped apple, one-third cupful of chopped celery, two tablespoons of preserved ginger, one-third cupful of white grapes, one-third cupful of shredded Ambro Brand pineapple. Soak the gelatin in two tablespoons of cold water, and dissolve it in one-third cupful of boiling water. Add the lemon juice, vinegar, ginger-ale, sugar and a pinch of salt. When it begins to set, add remaining ingredients. Pour into individual moulds which have been rubbed with olive oil; and serve on lettuce leaves with a mild boiled dressing which has had whipped cream beaten into it.

ORANGE COCOANUT SALAD

Peel and slice a dozen oranges, grate a cocoanut and slice an Ambro Brand pineapple. Put alternate layers of each until the dish is full, then pour over them sweetened wine. Serve on a nest of lettuce.

PINEAPPLE SALAD

Shred one head of lettuce, cut Ambro Brand pineapple in small pieces, making one cup and arrange on the lettuce. Pour over French dressing and garnish with two red canned peppers cut in small pieces.

PINEAPPLE AND CHEESE SALAD

This is a salad which finds favor with almost everyone. Put a quantity of Ambro Brand pineapple on leaves of lettuce. After a French dressing has been poured over each portion; grate Parmesan cheese over all and serve with strips of buttered toast.

PINEAPPLE SALAD

For a dainty luncheon, there is nothing nicer than a salad made of sliced Ambro Brand pineapple. Use one pineapple; half of a grapefruit sliced; one tart apple cut into small cubes; and one head of lettuce. Serve with French dressing or the following special dressing. One cupful of the pineapple juice, the juice of half of a grapefruit, and one-fourth cupful of cherry juice. This makes a sweet dressing.

PINEAPPLE VINAGRETTE

Pare and remove eyes from a medium sized Ambro Brand pineapple. Scoop out the centre and fill with the pineapple cut in small pieces, three pickled-limes cut in thin slices, two grapefruit cut in sections, and one cup of chopped olives. Mix all with a French dressing. Line the pineapple thickly with cream cheese, and fill with this mixture. On the outside, where the eyes have been taken out, make round circles with a French vegetable cutter, and fill these circles with Fromage de Brie, and on this cheese in the center, put a tiny round circle, alternately, of pimentos and truffles; and when filled, flatten down with a knife so that the entire surface of the pineapple will be perfectly smooth. Cut around these circles in square blocks so that they may be easily removed, when ready to serve. Place on lettuce leaves and around the base, make nests of watercress; enclosed within these nests, have tiny balls of cream cheese and olives, making the cheese balls the same size as the olives. Decorate top with parsley, truffles, and pimentos. Then serve. This makes a most attractive salad and is delicious as well. A whipped cream mayonnaise dressing may be served with this, if so desired.

PINEAPPLE AND ASPARAGUS SALAD

Slice Ambro Brand pineapple and in the center of each slice, cut out a round circle. Arrange two slices on lettuce leaves standing up. Have them a short distance apart, and through the circles put three or four short stalks of asparagus. Between the pineapple circles tie a strip of red pimento around the center of the stalks which looks like a little bunch of asparagus. Pour over this a French dressing to which has been added two table-spoons of tomato ketchup; and then serve.

STUFFED PINEAPPLE CHEESE

Take a medium-sized Ambro Brand pineapple, pare and remove the eyes. Cut out the centre of the pineapple making a shell. Fill with the pineapple cut in small dice, and a medium-sized pineapple cheese, one cup of chopped maraschino cherries, and one cup of chopped walnuts. Mix all together and pack down solidly in the pineapple. When the pineapple is filled, put in the top a bunch of celery tops to represent the blossom end, and cover thickly on the outside of the pineapple finely ground cinnamon to give the appearance of the natural pineapple. Then cut half way through narrow equal distances apart starting from the top down to the stem end, and then cut the same distances around the pineapple to the base which separates the sections for individual servings. Keep the pineapple in its natural shape which the cheese will hold together. Arrange lettuce on a large flat glass plate, and place pineapple in the centre and garnish with green strips of peppers, parsley, and water cress. Serve with a French dress-

ing to which has been added four tablespoons of finely chopped pimentos.

TORNADO SALAD

One medium-sized Ambro Brand pineapple, three bananas, three oranges. Cut the fruit in small cubes, pour the following dressing over it and let stand on ice half an hour or more before serving.

ISLE OF PINES DRESSING

One-fourth cup of pineapple juice, two eggs, one-fourth cup of sugar, one-fourth cup of lemon juice. Beat the eggs slightly and add the fruit juice, lemon juice and sugar. Stir constantly in double-boiler until it begins to thicken. Cool and serve on sliced fruit.

PINEAPPLE À LA ISLE OF PINES

Soak two and a half tablespoons of granulated gelatine in two and a half tablespoons of cold water. When thoroughly dissolved add one-third of a cup of boiling water; then add one cup and a quarter of ginger ale, four teaspoons of lemon juice, two tablespoons of sugar, and a few grains of salt. Let this stand on ice until mixture begins to set; then stir in one-half cup of shredded Ambro Brand pineapple, three tablespoons of chopped celery, one-quarter cup of pistachio nuts, a few maraschino cherries cut in small pieces, one-third of a cup of apple cut in cubes, and two teaspoons of preserved ginger. Turn into a melon mould, and when firm and will hold its shape, remove from the mould; and garnish with water-cress, parsley, radishes, and serve with a cream mayonnaise dressing.

ENTREES

BAKED PINEAPPLE IN CASSEROLE

Take a large Ambro Brand pineapple, pare and take out the eyes, then with a fork, separate into sections. Put into a casserole, add one cup pineapple juice, and one and one-half cup sugar and dredge with flour. Cover and cook in a slow oven one and one half hours. Let it cook without removing the cover.

SAUTÉD PINEAPPLE

Drain sliced Ambro Brand pineapple until dry. Melt butter in a frying pan and sauté slices until a golden brown. Serve with a

game course for a dinner. Garnish pineapple slices with candied cherries and angelique.

PINEAPPLE FRITTERS

Drain slices of Ambro Brand pineapple from syrup and dip each slice in batter, and fry in deep fat until delicately browned. Then serve with syrup heated hot or with powdered sugar.

FRITTER BATTER

Beat one egg, add one-half cup of milk and gradually stir into it one cup of sifted flour sifted again with one level teaspoonful and a half each of baking powder and sugar, and one-fourth teaspoon salt.

HOT PUDDINGS

PINEAPPLE TAPIOCA

Take one cup of water, one half cup pearl tapioca, a pinch of salt, one cup of diced Ambro Brand pineapple, sugar to taste. Cook water and tapioca in double-boiler until clear; place sugared pineapple in a pudding dish, pour on the tapioca and sift sugar over. Bake until fruit is tender, about half an hour. Cool and serve with thin cream.

PINEAPPLE CHARLOTTE

Butter some fire-proof dishes, put in a layer of macaroon crumbs or cake crumbs, then a layer of chopped Ambro Brand pineapple, sprinkle sugar over, moisten with cream, add another layer of crumbs; then sugar, and so on until the dishes are full. Let the last layer be crumbs moistened with cream. Cover and cook for thirty minutes, then uncover and let brown. Decorate with candied Ambro Brand pineapple and candied violets. Serve with whipped and sweetened cream flavored with Ambro Brand pineapple extract.

FRENCH PUFFS

The yolks of six eggs, five tablespoons of flour, one of melted butter, one pint of milk, half teaspoon of salt. Beat the yolks of the eggs lightly, add the milk to them and pour part of this mixture on the flour. Beat lightly until smooth; then add the remainder of the eggs and milk and the salt and butter. Butter muffin pans and half fill them with the batter. The quantities given will make twelve puffs. Bake twenty minutes in a quick oven. Serve on a hot platter with the following sauce poured over it. *Sauce*—The whites of six eggs, one cupful powdered sugar, one-half cup of Ambro Brand pineapple juice and juice of one lemon. After beating the whites to a stiff froth, gradually beat in the sugar then the juice of the fruit.

ROLLED PINEAPPLE DUMPLINGS

Peel and chop one Ambro Brand pineapple, and make a crust of one rich cup of butter-milk, one teaspoon of soda, and flour enough to roll. Roll half an inch thick, spread with the pineapple well drained, and free from all the juice. Sprinkle well with sugar and cin-

namon, cut in strips two inches wide; roll up like a jelly-roll. Set the rolls in dripping pan; lay a teaspoon of butter on each. Put in a moderate oven, and baste them often with the juice.

PINEAPPLE DUMPLINGS

Two cups of flour, four teaspoons of baking powder, one teaspoon of salt, one tablespoon of lard, one tablespoon of butter, three-fourths cup of milk and water in equal parts. Roll out and cut with a large round cutter one-half inch in thickness. In the center of each circle place four large pieces of Ambro Brand pineapple sprinkled with sugar, and work up the sides of the dough to cover top and make in round balls. Dot the top of each with butter and bake in moderate oven until a golden brown and remove. Serve with sugar and cream or Ambro Brand Concentrated Pineapple Syrup.

PINEAPPLE PUDDING

Butter a pudding dish, and line the sides with slices of stale sponge cake. Pare and cut a large Ambro Brand pineapple into thin slices; place a layer of it in the bottom of the dish and sprinkle with sugar, then another layer and so on until the dish is nearly full. Then pour over the whole two-thirds of a cup of cold water and cover the whole with slices of cake which have been dipped in cold water. Cover the dish with a plate and bake slowly two hours. Serve with sugar and cream. If so desired bread may be used instead of the cake.

PINEAPPLE SOUFFLÉ

Chop and mash Ambro Brand pineapple and strain out all the juice; there should be three-fourths cupful. Heat to the boiling point and sweeten to taste. Beat the whites of three eggs until stiff and add gradually the hot syrup, beating continually. Turn into buttered and sugared individual moulds, having them three-fourths full. Set moulds in pan of hot water and bake in a slow oven until firm. Remove from moulds and serve with a cold boiled custard.

PINEAPPLE POPOVERS

Mix one cupful of flour with one-fourth teaspoon salt. Pour on gradually seven-eighths cupful milk, and when the batter is smooth add two eggs well beaten, and beat mixture two minutes; then add one-half teaspoonful melted butter. Bake in hot, buttered, iron, gem pans. When done split, and fill with chopped Ambro Brand pineapple and serve with Ambro Brand pineapple syrup with a little lemon in it, to taste.

PINEAPPLE SAUCE

Chop three-fourths cupful of Ambro Brand pineapple very fine and add gradually to two cups of heavy cream beaten until stiff. Sweeten to taste, and serve on vanilla or pineapple ice cream or on hot or cold puddings.

PINEAPPLE PUDDING

Pulp from one Ambro Brand pineapple, one cup of sugar, four eggs, one-half teaspoon of salt. Mix sugar, eggs, pineapple and salt. Bake in slow oven, until set. Unmold, garnish with beaten cream, the leaves of the pineapple and cherries.

PINEAPPLE CORNSTARCH PUDDING

Mix four tablespoons of cornstarch and three tablespoons of sugar. Scald two cups of milk, add to cornstarch mixture stirring constantly until it thickens; cook half hour, stirring occasionally. When cooked pour into buttered baking dish, and beat into it the whites of three eggs beaten to a stiff froth, to which has been added one cup of chopped Ambro Brand pineapple. Put on the ice, and when ready to use, serve with a custard sauce. Mould in buttered moulds if preferred.

COLD DESSERTS**PINEAPPLE SPONGE**

Two cups of grated Ambro Brand pineapple, one cup of sugar, one and one-half tablespoons of gelatine, three-fourths cup of cold water, three tablespoons of lemon juice, three whites of eggs, grated rind of one lemon, and a few grains of salt. Mix pineapple, sugar, and one-half cup of water. Cook twenty minutes. Add gelatine after soaking in one-fourth cup of water. Strain, chill, when it begins to thicken, add seasonings and beaten whites. Beat until stiff, mould, chill and serve.

PINEAPPLE CHARLOTTE RUSSE

Ten eggs, one cupful of sugar, four tablespoons of sherry wine, one of vanilla extract, a package of good gelatine, one and one-half cupfuls of milk, one pint of cream. Soak the gelatine in half a cupful of the milk. Beat the yolks of the eggs and the sugar together, and put in the double boiler with the remaining milk. Stir until the mixture begins to thicken; then add the gelatine, and strain into a large tin basin. Place this in a pan of ice water and when it begins to cool, add the whites of the eggs, well beaten, the wine and flavoring and the whipped cream. Mix thoroughly with two cups of Ambro Brand

chopped pineapple strained and pour into moulds that have been lined with sponge cake. Set away to harden. With the quantities given, two quart moulds can be filled. The lining may be one piece of sponge cake, or strips of it, or lady fingers. The wine may be omitted and pineapple syrup substituted. Decorate with candied cherries and angelique.

PINEAPPLE CORNSTARCH MOLD

Two cups of milk, four tablespoons cornstarch, three tablespoons sugar, three egg whites, one-half teaspoon of vanilla. Mix cornstarch and sugar, scald milk, add to cornstarch, stir constantly until it thickens; cook one-half hour, stirring occasionally. Add the beaten egg whites, beat well, flavor, and add one jar of Ambro Brand pineapple; and serve with custard sauce. Mold, chill, and serve.

PINEAPPLE PUDDING

Pulp from one Ambro Brand pineapple, one cup of sugar, four eggs, one-half teaspoon of salt. Mix sugar, eggs, and pineapple. Bake in a slow oven until set. Unmould, garnish with beaten cream, the leaves of the pineapple and candied cherries.

PINEAPPLE SNOW PUDDING AND CUSTARD

Beat the whites of four eggs until stiff, then add gradually, while beating constantly, one quarter of a cup of sugar, and lastly one cup of Ambro Brand pineapple cubes which have been allowed to drain for several hours to be free from juice. Beat all together, and when stiff and holds its shape, heap into the center of a glass dish, and serve with custard.

Custard—Make the custard with the yolks of the four eggs, to which has been added a pinch of salt, one-half cup of sugar, and stir this mixture into one and a half cups of scalded milk. Stir until a nice smooth custard, then flavor with vanilla, and put away to cool.

PINEAPPLE RICE

Boil two tablespoonfuls of rice in boiling salted water until tender, then drain. Dissolve one tablespoon of powdered gelatine in two cupfuls of boiling water or pineapple juice, then add three-quarters cupful of sugar and the rice. Cool slightly and add one cupful Ambro Brand chopped pineapple, a pinch of salt and one cupful whipped cream. Cool and serve in dainty glasses. A preserved cherry may be placed on the top of each portion. If preferred serve with raspberry sauce instead of whipped cream.

PINEAPPLE WHIP

Beat the whites of four eggs until stiff. Soak one-eighth of a box of gelatine in three tablespoonfuls cold water for ten minutes. Place over boiling water and stir until gelatine has dissolved. Add gradually to whites of eggs, beating constantly, then add two tablespoonfuls powdered sugar and one-half teaspoonful lemon, and one tablespoonful Ambro Brand pineapple syrup. Cover bottom of glass dish with slices of Ambro Brand pineapple and pile mixture on top. Chill and serve with cold boiled custard.

FLOATING ISLAND PINEAPPLE

Make a custard of one pint of scalded milk, to which has been added the yolks of four eggs, mixed with one cup of sugar and a few grains of salt. Stir until like a custard, then cool and flavor with vanilla. Have ready Ambro Brand pineapple cut in small pieces in

the bottom of a baking-dish. Pour over custard and on top cover with a meringue made of the whites of the four eggs beaten stiff, and one-fourth cup of sugar gradually added to them. Bake in oven until a delicate brown then remove from the range and put away to cool.

PINEAPPLE SHORTCAKE

One pint of flour, one-half teaspoon salt, one-half teaspoon of soda, one teaspoon cream-of-tartar, one-half cup of butter, one egg, one scant cup of milk. Mix the dry ingredients. Beat the egg, add three-fourths of a cup of milk and the butter melted. Stir this quickly into the flour and use more milk if needed. The dough should be just stiff enough to be handled. Divide in two parts and roll each to fit a shallow cake tin. Bake and when done split open and spread with butter and slices of sweetened Ambro Brand pineapple. Put the two cakes together and cover top layer of fruit thickly with powdered sugar and whipped cream. Decorate with glacé cherries.

PINEAPPLE JELLY WITH MOULDED PINEAPPLE

Three tablespoons of granulated gelatine, one-half cup of cold water, one cup of boiling water, one cup of sugar, juice of one lemon, one pint of Ambro Brand pineapple juice. Remove the juice from the pineapple. Soak the gelatine in cold water five minutes; then add to it the boiling water, sugar, lemon juice and pineapple juice. Turn into a mould lined with glacé pineapple. When hard, remove from the mould and pipe with whipped cream and candied cherries.

FRANCONIA PUDDING

Put two cupfuls of milk in a double-boiler, add four tablespoons of sugar, and the grated rind of one lemon. When near to boiling point, stir in half a cupful of cornstarch moistened with a quarter of a cupful of cold milk. Cook for five minutes, then remove from fire and add half a cupful of Ambro Brand chopped pineapple, one tablespoonful of vanilla extract, and one and one-half cups of whipped cream. Pour into a wet mould and when co'd, turn out. Serve with whipped and sweetened cream decorated on top of mould with glacé cherries.

PINEAPPLE MOUSSE

One tablespoon granulated gelatine, one-fourth cup cold water, one cup Ambro Brand pineapple syrup, two tablespoons lemon juice, one-quarter cup sugar, one quart cream. Heat one jar of Ambro Brand pineapple and drain. To one cup of the syrup add gelatine soaked in cold water, lemon juice and sugar. Strain and cool. As mixture thickens fold in whip from cream. Mould, pack in ice and salt, and let it stand four hours.

PINEAPPLE PARFAIT

Dissolve one dessertspoonful of granulated gelatine in one tablespoonful cold water, then one of hot water. Add three-fourths cup Ambro Brand pineapple juice and half a lemon, sweeten to taste. Whip one pint of cream stiff with one-half cup of confectioners' sugar added gradually. Pour fruit juice into a tin mould and put whipped cream on top. Pack in salt and ice and let stand four hours.

PINEAPPLE BERVARIAN CREAM

One pint Ambro Brand chopped pineapple, one pint cream, half a package of gelatine, half a cupful of cold water. Soak gelatine two hours in the water. Simmer pineapple twenty minutes. Add the gelatine and strain immediately into a tin basin. Rub as much of the pineapple as possible through the sieve. Beat until it begins to thicken and add the cream which has been whipped to a froth. When well mixed, pour into the mould, and put away to harden. Serve with whipped cream.

PINEAPPLE JELLY

A pint and a half of Ambro Brand pineapple, a scant pint of sugar, the white and shell of an egg, a box of gelatine, the juice of one lemon, one quart boiling water, half of a pint cold water. Cut pineapple in small pieces, put with boiling water, and simmer twenty minutes. Soak gelatine in cold water for two hours. Add it, the sugar, lemon, pineapple juice, and white and shell of the egg to the boiling mixture. Let this boil up once and set back on stove for twenty minutes where it will keep hot, but not boil. Strain through napkin, turn into moulds, and set away to harden.

PINEAPPLE SPONGE

Use three cups of Ambro Brand pineapple, one cup sugar, half a package gelatine, one cup and a half of water, the whites of five eggs. Soak the gelatine two hours in half a cup of the water. Chop the pineapple and put it and the juice in a saucepan with sugar and remainder of water. Simmer ten minutes, add the gelatine, take from fire and strain into a tin basin. When partly cool, add the whites of eggs beaten stiff and stir until the mixture begins to thicken. Pour into mould and put away to harden. Serve with soft custard flavored with wine. When removed from the mould decorate with glacéd pineapple and candied cherries.

MARSHMALLOW AND PINEAPPLE CREAM

Cut half a pound of marshmallows into small pieces and pour over them three cups of Ambro Brand pineapple cut in pieces. When about to serve, add one pint whipped cream, sweetened. Stir lightly.

PARISIAN PINEAPPLE

Cut out rounds of sponge cake and place on each round a large circle of Ambro Brand pineapple sweetened. Pipe whipped cream, beaten stiff and sweetened. Decorate top with candied rose leaves, and in the center make a little figure of candied orange peel.

PINEAPPLE AU NATUREL

Cut a slice from the top of an Ambro Brand pineapple. Scoop out the inside, discard tough center portion and shred the remainder. Add an equal quantity of orange pulp and two bananas cut in small pieces. Sweeten with powdered sugar and flavor with two tablespoonfuls sherry wine. Refill pineapple case, cover, and send to table in its original shape.

PYN-KYST CREAM

Make kisses of four whites of eggs, one and one-fourth cups of powdered sugar, one cup granulated sugar and one-fourth teaspoon vanilla. Beat whites stiff and add two-thirds of the sugar sifted together; then beat absolutely stiff and add remaining sugar and vanilla. Drop on paper by spoonfuls. Bake in a slow oven on sheets of oiled paper. When

light brown, remove from oven, and don't touch until cold. When cold cut a small hole in the bottom of each one, and fill with one cup of cream beaten stiff to which has been added one-half cup of Ambro Brand chopped pineapple and one-third confectioners' sugar. Fill kisses with this mixture and serve with them pineapple syrup.

PINEAPPLE SURPRISE

For a cool delicious dessert for hot weather, line glass cups with a thin layer of sponge or angel cake. Make the following filling for the centers. Toss together one cupful of stiffly beaten cream, the well beaten white of one egg, one cupful of confectioners' sugar and one cupful of finely shredded Ambro Brand pineapple to which has been added a half teaspoon of lemon juice. Rich red raspberries or wine berries give the desired touch of colour. This dessert should be thoroughly chilled by being placed on the ice for at least half an hour before serving.

MADEIRA PINEAPPLE

Three tablespoons granulated gelatine, one-fourth cup cold water, a few grains of salt, one small jar Ambro Brand chopped pineapple and juice, three tablespoons lemon, and two cups of cream. Drain the fruit, add lemon juice, salt, and gelatine which has been soaked in cold water ten minutes. Heat mixture until gelatine has thoroughly dissolved. Remove from range, put in pan of cold water, and when it begins to thicken, fold in two cups of cream, beaten stiff. Turn into mould and put on ice to harden. Garnish with spun sugar and glacéd pineapple.

CHOCOLATE AND FRUIT MACEDOINE

Arrange chilled shredded Ambro Brand pineapple, bananas cut in cubes, and preserved peaches or pears in champagne glasses; sprinkle with lemon juice, pour over whole chocolate sauce, and garnish with beaten cream, angelique and candied cherries.

PINEAPPLE FARINA

Heat a quart of Ambro Brand pineapple juice to the boiling point, sweeten to taste, add a pinch of salt, and stir in gradually a cup of farina. Cook until thick, stirring frequent-

ly; then pour into small moulds and set on ice to chill. At serving time, garnish with whipped sweetened cream and mint leaves.

PRINCESS LOAF

Bake a good pound-cake mixture in a hexagonal pan, and after scooping out the interior, frost with pale-green icing flavored with pistachio. Whip a pint of heavy cream until stiff, sweeten to taste, add a tablespoon of gelatine dissolved in a little hot milk, and fold in lightly a cup of Ambro Brand pineapple cubes. Fill the cake with this mixture, and set on the ice for three or four hours. When ready to serve sprinkle with chopped pistachio nuts.

MARSHMALLOW PINEAPPLE FLUFF

Chill a pint of cream and whip until thick; then fold in the stiffly beaten white of one egg and sweeten to taste. Have ready one cupful and one-half of Ambro Brand pineapple and one-half cupful of finely-cut marshmallows, and sprinkle them through the cream; then arrange in a chilled serving dish and decorate with cherries.

PINEAPPLE AND APRICOT WHIP

Fill tall goblets with Ambro Brand pineapple cut in cubes, and apricots cut in small pieces. Pour in a pineapple jelly to cover. Chill and serve with whipped cream, sweetened on the top. Decorate with halves of apricot.

FROZEN PINEAPPLE PUDDING

Make a custard of one pint and a half of milk, the yolks of eight eggs, one ounce of sugar and a pinch of salt. Strain through a cheese-cloth, and add four ounces of chopped almonds and two of Ambro Brand pineapple marmalade. When cold mix thoroughly with half a pint of cream whipped very stiff, and four ounces of crumbled macaroons. Put into a mould with a little marmalade hidden in the centre, and freeze. Garnish with blanched almonds and whole macaroons.

PINEAPPLE CANNELON GLACÉ

Make a syrup of two cupfuls of sugar, and one quart of water; add one tablespoon gelatine when hot and set aside to cool. When cold, add a pint of fresh Ambro Brand pine-

apple chopped finely and the juice of two lemons. Line cylindrical mould with the mixture, and when stiff, cut out centers and fill with whipped cream, sweetened, to which a little dissolved gelatine has been added, and pack in salt and ice for at least an hour. When ready to serve, garnish with glacé pineapple.

CASSEROLE OF PEACHES AND PINEAPPLES

Boil rice with scalded milk until all the milk is absorbed. Then cool and press rice in a well-buttered mould and set aside to cool. Turn out when cold. Mark around the top with a sharp knife far enough from the outer edge to form a fairly thick wall of rice. Brush over with beaten egg, and put in oven for a few minutes. Scoop out the inner part, leaving the bottom crust of the same thickness as the sides. Fill with halves of peaches and slices of Ambro Brand pineapple, and decorate with whipped sweetened cream and chopped nuts, having around the outer edge on the rice a border of the nuts.

WATERMELON AND PINEAPPLE MOUSSE

Break the watermelon pulp into bits with a silver fork, and chop Ambro Brand pineapple fine, and pack in the freezer in ice and salt without freezing. Leave two and one-half hours until of a mousse texture; then serve in Sherbet glasses and decorate top with whipped cream and candied rose leaves in shape of a rose. Allow one pint of fruit for two servings.

PINEAPPLE IMPERIAL

Soak one-third box of gelatine in one-half cup of cold water a few minutes; bring to a boil a pint of juice from Ambro Brand pineapple and pour over the gelatine, add a little sugar and a few drops of lemon juice, strain and set in a pan of ice-water until it begins to thicken. Then beat as long as possible with egg beater. Stir in lightly one-half pint of whipped cream, pour in mould, and put on ice. Serve with soft custard made thus:—Put one pint milk in a double-boiler. Beat three eggs until light and add one-half cup sugar, stirring constantly until slightly thickened. Flavor with vanilla.

FRUIT TRIFLES

Use some sliced fresh fruits, some cake, two cupfuls of milk, two tablespoons of sugar, two eggs, one teaspoon of vanilla extract, and one heaping tablespoon of powdered gelatine. Cut the cake in small pieces, divide it into serving glasses and put two tablespoons of Ambro Brand pineapple juice in each glass. Break the eggs into a sauce pan, add the sugar, gelatine and milk. Stir these over a slow fire until they thicken slightly, then strain the mixture over the cake. Cool, and when ready to serve, top with some fresh fruits. These make a very dainty and pleasant dessert.

PINEAPPLE BUTTERNUT PUDDING

Dissolve one tablespoon of gelatine in one-half cupful of water and add one and one-half cupfuls of boiling hot Ambro Brand concentrated pineapple syrup. When it begins to thicken, beat the whites of two eggs, and add a cupful of butternut meats. Serve in sherbet glasses with flavored cream.

PINEAPPLE CHARLOTTE

Two teaspoons of gelatine, one-third cupful of cold water, one-third cupful of boiling water, one cupful of sugar, juice of one lemon, one cupful of shredded Ambro Brand pineapple, and one pint of whipped cream. Soak gelatine in cold water ten minutes; then add boiling water and sugar, and stir until dissolved. Add lemon juice and pineapple. Stir and set aside to cool. Before it hardens, add cream; then put into a mould and chill.

A DELICIOUS DESSERT

Arrange in alternate layers in individual serving glasses coarsely chopped walnuts, cut up marshmallows, fresh or canned strawberries and Ambro Brand pineapple, and lastly add sweetened whipped cream on top. One or two cherries used for decoration add to the effect and flavor.

SYMPHONY PUDDING

Prepare and mash one Ambro Brand pineapple and strain juice, and add to juice three tablespoons of lemon juice; and sugar to taste, making it very sweet. Stir until sugar is thoroughly dissolved. Pour into ice-cream moulds and pour in carefully on top of the syrup, one pint of cream beaten stiff, one-

third cup of confectioners' sugar gradually added, and one-half cup of chopped walnuts. Fill mould to overflowing and cover with buttered paper. Pack in salt and ice and let stand for three hours. Remove from mould and decorate with candied rose leaves, a double rose in the very center, with diagonal leaves cut out of angelique.

MOULDED RICE AND PINEAPPLE

Take one-half cupful of washed rice, three tablespoons of powdered sugar, one-half pint of whipped cream, one cupful of diced and sugared Ambro Brand pineapple. Large

sugared strawberries are needed. Boil rice in a large kettle of slightly salted water until each kernel is tender. Drain and let cold water run through, then shake out all the water, and pack rice in a ring mould, or mould around a cup on a flat dish. When cold and set, unmould, or if not in mould, remove the cup. Fill this center with the pineapple. Dust the rice with the powdered sugar, and run the whipped cream around the edge, using a pastry bag and rose tube. Equal distances apart on the top of the cream, dot with the whole strawberries in one or two rows. This is an attractive dish to bring to the table. Serve in sections taking up equal portions of all ingredients.

ICE CREAMS

CASES FOR PINEAPPLE ICE-CREAM

Dainty and delicious ice-cream cases can be easily made by joining with icing three sugar wafers making a triangular shaped box or use paper cases, and fancy baskets, and fill with cream. Half fill these with Pineapple ice-cream, and add a tablespoon of any preserved fruit or syrup topping with whipped cream, and chopped nuts if preferred. Grated maple sugar with a few minced walnuts is delicious over pineapple ice-cream, or other ice creams as is also a sprinkling of rolled macaroons and minced almonds. Minced almonds or walnuts are made as follows: Boil together one cup of sugar, and one-half cup of water until it forms a thick syrup, and when dropped from the tip of a spoon, chop one cup of nuts very fine and add to syrup and have ready for use when needed.

PINEAPPLE PLOMBIÈRE

Line a mould or individual fancy moulds with a rich strawberry ice-cream and fill the centers with pineapple ice-cream. Cover with buttered paper and pack in ice and salt and let stand for three hours, then remove from the mould and surround with nests of spun sugar. In the center of each nest, arrange five large strawberries garnished with crystallized mint leaves.

PINEAPPLE A LA RIVERBANK COURT

Line a two quart melon mould with pineapple ice-cream and sprinkle around and press down

into the ice-cream with a wooden spatula, candied pineapple cut in small pieces. Then fill the mould to overflowing with one pint of cream beaten stiff with one-half cup of confectioner's sugar into which has also been beaten a small jar of Bar-le-duc currants. Beat altogether, then cover with buttered paper and pack in ice and salt for three hours. Decorate top with strawberries which have been frosted with a stiff confectioner's frosting such as is used on a cake. Cover entire strawberries with this coating except the hull and stem. Put on waxed paper to dry and across the top of the mould, arrange the strawberries with small leaves cut out of angelique.

BOSTON PINEAPPLE SUNDAE

Line a melon mould with pineapple ice-cream. Fill one-half the center lengthwise with strawberry parfait and the other half with chocolate ice-cream. Then cover the top with pineapple ice-cream and pack in salt and ice for three hours. When ready to serve remove from the mould and decorate with candied strawberries and crystallized mint leaves.

PINEAPPLE ICE-CREAM

One quart of heavy cream, three-fourths cup of sugar, one pound of grated Ambro Brand pineapple. Add the pineapple to the cream, let stand thirty minutes. Then strain; add sugar and freeze.

CARDINAL GLACÉ

Line a mould with pineapple ice-cream, and fill center with a strawberry mousse made of one cup heavy cream beaten stiff, to which has been added gradually one cup strawberry juice sweetened. Cover mould, pack in salt and ice and let stand for three hours. When taken out of the mould, decorate top with large strawberries and sprinkle all with chopped pistachio nuts.

CHERRY DAINTY

Mix one quart of pineapple ice-cream with one cupful of chopped, ripe, stoned cherries, and divide into dainty glasses. Top with whipped and sweetened cream, and decorate with ripe cherries, with one cherry put on the top and tie around the stems of the tall glasses bunches of cherries.

PINEAPPLE CREAM

One-half box gelatine dissolved in a half of a cupful of cold water ; add one half of a cup of boiling water. Cook together ten minutes two cups of shredded pineapple, two cups of sugar, one-half cup of cold water. Add dissolved gelatine, when nearly cold, add one pint of whipped cream and set away to harden.

COUPE GLACÉ

Allow three pieces of Ambro Brand pineapple (the size of a section of an orange) to each coupe, and cut in pieces, and add to it a tablespoonful of Bar-le-duc currants and one tablespoon kirsch. Cover fruit with pineapple ice-cream, and ice-cream with pineapple ice colored pink. Make a depression in pineapple ice and fill with whipped cream, to which has been added Bar-le-duc currants and pour over top one tablespoon of kirsch.

GINGER KISS

Make a pineapple ice-cream and when nearly frozen, add to it chopped preserved Canton ginger, and fresh kisses cut in small pieces. Then continue freezing until stiff and will hold its shape. Pack in salt and ice until ready to serve, and then decorate with Luck o' the Fields symbolized in a clover of crystallized mint leaves, and a summer garland of candied violets encircled around it. This makes a very attractive way of decorating ice-cream.

PINEAPPLE À LA MELBA

Take a block of ice large enough to hold desert for the required number. Hollow out the inside of ice with a hot iron in the shape of a bowl. Set on a platter and decorate the base with flowers and leaves. Fill the bowl half full of vanilla ice-cream and cover with chopped Ambro Brand pineapple and brandied peaches. Over these pour a cold raspberry sauce.

AMBROSIAN PINEAPPLE ROLL

Line a melon mould with pistachio ice-cream made thus :— Scald one pint of milk, add the yolks of five eggs to which has been added one cup sugar and a few grains of salt. Stir this into milk until thick like a custard. Remove from fire, add one pint of heavy cream beaten stiff. Then add two teaspoons of vanilla and one and one half tablespoons of the extract of almond, color with Burnett's leaf green. Freeze until firm. When the mould is lined with this mixture, fill the center with one pint of cream beaten stiff, to which has been added one-half cup of confectioners' sugar, and one cup Ambro Brand pineapple cut in small pieces. Beat this into the cream and fill mould. Pack in salt and ice four hours. Unmould and decorate with chopped pistachio nuts and candied cherries and serve with claret sauce.

CLARET SAUCE

One cup of sugar, one-fourth cup of water, one-third cup of claret. Boil sugar and water eight minutes; cool slightly and add claret, then serve.

VERONIQUE GLACÉ

Line a mould with vanilla ice-cream. Fill with the following mixture. Three cups cream beaten stiff, one-half cup powdered sugar, one cup Ambro Brand pineapple cubes which have been soaked in two tablespoonfuls kirsch, and one tablespoonful orange curacoa, one teaspoonful vanilla and one small jar Bar-le-duc currants, cover top with ice-cream and pack in salt and ice three hours.

ICES

PINEAPPLE SHERBET

Two small cans pineapple, one pint sugar, one quart of water. Pour juice of pineapple in a bowl and put fruit in sauce pan with half of the water and simmer twenty minutes. Put sugar and remainder of water on to boil. Cook twenty minutes. Rub cooked pineapple through sieve and add to it the boiling syrup. Cook fifteen minutes longer. Add juice, cool, and freeze.

PINEAPPLE SURPRISE

Into one quart of chopped Ambro Brand pineapple, stir one cup water and one pound sugar. Add the unbeaten whites of five eggs. Turn into freezer and freeze firmly. Any fruit will do. This makes a large quantity.

FROZEN PINEAPPLE

One fresh Ambro Brand pineapple grated, one quart of water, two and one-half cups granulated sugar, three lemons, one orange, white of one egg, and two level tablespoonfuls powdered sugar. Add one-half cupful of the sugar to the pineapple and cook slowly for twenty minutes. Remove from the fire and cool. Boil the water and remaining sugar with the chopped rind of half a lemon together for ten minutes. Strain and when cool, add the lemon and orange juice. Turn into a freezer and freeze. When frozen remove the dasher, and add the pineapple, then stir in the white of the egg, beaten to a stiff meringue with the powdered sugar. Repack the freezer and let stand for one hour before serving. Decorate with spun sugar and candied violets and mint leaves.

PINEAPPLE ICE

Peel and cut an Ambro Brand pineapple into small pieces; cover it with one pint of sugar, and let it stand for an hour and a half. Mash it fine and strain. Add one pint of water and the rind and juice of one lemon. Freeze and decorate with candied rose leaves and mint leaves.

SICILIAN PINEAPPLE

One can of peaches, one cup of sugar, two cups of orange juice, two cups of Ambro Brand pineapple syrup, and two tablespoons lemon juice. Mash peaches and press through a sieve and add sugar and fruit juices. Freeze and decorate with maraschino cherries.

COUPE MANDARINE

Separate into sections pieces of Ambro Brand pineapple and put in the bottom of each coupe. Cover the pineapple with pineapple ice, and in the center make a depression, and fill with whipped cream and crushed strawberries. At the base of each coupe, arrange artistically white and red spun sugar.

PINEAPPLE DELIGHT

Use two cupfuls of shredded Ambro Brand pineapple, add two tablespoonfuls of lemon juice and mix with the plain water-ice compound. Freeze. If you use the fresh pineapple, cut the top off straight, scoop out the pulp, and keep the shell in ice-water, until serving time. Then pack the water-ice in it and replace top for a lid. Send to the table in its natural shape.

PINEAPPLE AMSTERDAM

One cup of chopped Ambro Brand pineapple, two cups of water, a few grains of salt, one cup of orange juice, two cups of sugar, juice of one lemon, one-third cup of kirsch, one teaspoonful of vanilla, one-half teaspoonful of maraschino. Make a syrup by boiling water and sugar three minutes; then add remaining ingredients, and freeze using equal parts of chopped ice and salt. Serve in champagne glasses and decorate with pineapple leaves.

COUP À LA ISLE OF PINES

One Ambro Brand pineapple shredded, the pulp of four oranges, four bananas sliced, two tablespoons of maraschino, two tablespoons lemon juice, a few grains of salt and powdered sugar to taste. Mix ingredients, sweeten to taste and chill. Serve in champagne glass three-fourths full, then cover top with strawberry ice and garnish with strawberries and angelique.

PINEAPPLE WITH WATERMELON SHERBET

Fill frappé glasses half full of pineapple ice and on top fill with watermelon sherbet made as follows,—Take out the red pulp and juice of a ripe melon, and to every two quarts allow a half pound of sugar. If desired flavor with

lemon. Freeze. When half frozen add the stiffly-beaten whites of three eggs, and continue the beating. Decorate with candied gooseberries.

PINEAPPLE SORBET

Prepare an Ambro Brand pineapple and chop, then add six tablespoons of sugar, and the strained juice of two oranges. Add one-fourth cup of almonds to the fruit, two cupfuls of cold water, and a few drops of yellow and red coloring. Strain and freeze. Then add two tablespoons of pineapple syrup. Serve with chopped almonds and peaches.

APRICOT ICE

One can of apricots, two cups of Ambro Brand pineapple, two lemons, whites of four eggs, one quart and one cupful of sugar, one quart of water, and one quart of cream. Press the apricots through a sieve, add the strained juice of the oranges and the lemons. Boil the sugar and water to a thin syrup, and allow it to cool. Mix the fruit with the syrup, and add the stiffly beaten whites of the eggs. Pour into the freezer and freeze for a few minutes; then add the cream and freeze until almost solid. This recipe makes one gallon.

PASTRY DESSERTS

PINEAPPLE À LA IMPERATOR

Roll out puff or plain paste. Cover the bottom of boat-shaped tins with pastry, and prick with fork, so they will cook evenly. Put in oven and when delicately browned, remove from the oven, take off the boat shells, and fill with Ambro Brand pineapple which has been soaked in two cups of sugar and one cup of water, until it has reduced to half of a cup. Fill shells with this mixture and pipe around the edge whipped cream decorated with candied orange peel. Make sails of rice paper and use small wooden skewers for the mast and with paste, fasten the sails on the mast.

PINEAPPLE TARTLETS

Roll paste to one-quarter inch in thickness and line patty pans; prick with a fork, and fill with rice or barley to hold in shape. When a golden brown, remove from the pans and fill with the following mixture: One cup of sugar, to which has been added two tablespoons of flour, yolks of three eggs, juice of one lemon, one-half cup of milk, and a few grains of salt. Mix all together and stir over hot water until it thickens. Then remove from fire and add one cup of Ambro Brand pineapple cubes which have been drained. Fill the patty cases and with the whites of the three eggs, make a meringue by beating them up stiff, and adding gradually four tablespoons of granulated sugar. Then cover pineapple tartlets with this mixture and bake in the oven until a most delicate brown.

PINEAPPLE PIE

One cup sugar, one cup sweet cream, one-half cup butter, five eggs and one Ambro

Brand pineapple grated. Beat the butter and sugar to a cream. Add the beaten yolks of eggs, the pineapple, cream, and lastly the beaten whites, whipped in lightly. Bake with undercrust only.

PETITE PIES

Roll paste to one-eighth inch in thickness and line small fluted tins; fill with pineapple and tomato jam. Cover and sprinkle with almonds, blanched and cut in small pieces crosswise. Bake in a hot oven and when nearly done brush over with maple syrup. Return to oven and finish cooking.

PINEAPPLE RINGS

Roll out paste one-fourth inch in thickness, cut out circular pieces, prick with a fork, and arrange on tin sheet. Bake until delicately brown. When done remove from the oven and put together in pairs. Spread between pairs a cream filling made of one pint of scalded milk to which has been added two eggs beaten with one cup of sugar, and one-half cup of flour. Stir until stiff. When very cold, add one-half cup of cream beaten stiff and flavor. Arrange on top of each pair, round slices of Ambro Brand pineapple, around the edge whipped cream and candied cherries. Serve individually on lace doilies.

MERINGUE PIE

Grate one Ambro Brand pineapple, add to it one cup of sugar, beaten yolks of three eggs, butter the size of an egg; mix altogether, bake in undercrust one hour. Then frost with stiffly beaten whites of eggs, with two tablespoons of sugar added to them and then set in oven to brown.

CAKE

PINEAPPLE CAKE

One cup butter, two cups sugar, one cup of milk, three cups of flour, whites of six eggs, and the yolks of four, three teaspoonfuls of baking-powder well mixed through flour. Bake in jelly-cake pans. Grate an Ambro Brand pineapple, sprinkled with sugar and spread between the layers. Pineapple jam may be substituted. Frost the outside with two table-spoonfuls of the pineapple beaten into the frosting.

PINEAPPLE LAYER CAKE

One-half pound butter, one-half pound sugar beaten to a cream. Add the well beaten yolks

of three eggs and one-half cup of milk, two cups flour, in which has been sifted two teaspoons baking-powder. Flavor with two table-spoons pineapple juice or use two tablespoons water, and one-fourth teaspoon mace with one-half teaspoon vanilla. Bake in three jelly-cake tins. *Filling*—Boil two cups sugar with two-thirds cup of cream for ten minutes. Take from the fire and beat till thick and smooth. To one-third of this, add one cup grated Ambro Brand pineapple to spread between the layers. To the remaining two thirds add enough pineapple juice to make it spread smoothly for an icing.

CONFECTIONS

CANDIED PINEAPPLE

Pare and core thick slices of Ambro Brand pineapple and leave in rings or cut into quarters; boil one-half cup of water and one cup of sugar until well dissolved, then cook the Ambro Brand pineapple in syrup until clear; lay on waxed paper to dry after taking up; when quite dry place in tin box between waxed paper. A little lemon juice could be added to the syrup, and for pink pineapple add a few drops of pink coloring, but most people prefer its natural color.

GLACÉD PINEAPPLE

Two cups of sugar, one cup of boiling water, one-eighth teaspoon of cream-of-tar-tar. Put ingredients in a sauce-pan, stir, place on range and heat to the boiling point. Boil without stirring until syrup begins to discolor slightly which is three hundred and ten degrees Fahrenheit. Wash off sugar which adheres to sides of pan as in making fondant. Remove sauce-pan from fire, and place in larger pan of cold water, to instantly stop boiling; then remove cold water and place in sauce-pan of hot water during the dipping. Drain either slices or small pieces of Ambro Brand pineapple, until very dry. Drain for several hours, and just before dipping, wipe with a dry cloth; use a long pin to dip, and dip in syrup to cover. When thoroughly covered on both sides,

place on oiled paper until dry. Glaced fruits keep but a day, and should only be made in cold and very clear weather, to be successful.

STUFFED FIGS

Steam figs over hot water until soft. Then cut one incision lengthwise and fill with a marshmallow, one English walnut, and a piece of candied Ambro Brand Pineapple. Close together, roll in confectioner's sugar and arrange alternately in a long, narrow silver tray with candied mint leaves. This is a most choice confection.

PINEAPPLE CHIPS

After peeling and removing the eyes of an Ambro Brand Pineapple, cut it into thin strips, lay on a platter and cover with granulated sugar. Keep the pieces separate. Set the platters on shelves in a dry closet, and sprinkle them with sugar every day, pouring off the syrup as it gathers. When the chips are dry and crystallized, pack in tin boxes with oiled paper between each layer. The syrup may be used for jellies or as a drink with the addition of water.

FRUIT FUDGE

Boil together in a granite sauce-pan two cups of granulated sugar, one-half cup of thin cream, one cup of Ambro Brand Concentrated Pineapple Syrup, and a piece of

butter the size of an egg. Stir constantly until a soft ball may be formed in cold water. Beat until it sugars, and has a creamy consistency. Then add one cup of candied fruit including pineapple, cherries, and plums; stir these in thoroughly, and pour into a buttered cake pan. When cold cut in squares.

PINEAPPLE SYRUP PRALINES

Mix together two cups of confectioners' sugar, one-half cup of thin cream, and one cup of Ambro-Brand Concentrated Pineapple Syrup. Cook in a granite saucepan stirring all the time. Let boil until a soft ball may be

formed in cold water; then remove from the fire and beat until of a creamy consistency, and beginning to sugar. Then drop from spoon in peppermint shape on unbuttered tin sheets. When thoroughly cold remove from sheets.

CREAMED WALNUTS

Put two cups of confectioners' sugar into a mixing bowl and gradually stir in Ambro Brand Concentrated Pineapple Syrup to moisten and make a very stiff fondant. Then make little balls, and on each side press into the fondant a half walnut. Then put away to stiffen and serve as a confection.

SANDWICHES AND CANAPÉS

PINEAPPLE CANAPES

Split in two some small square sponge cakes or take slices of sponge cake. Put butter in the chafing dish and when hot put in the slices of cake and brown on both sides a little. Lay slices on a plate and spread each with a layer of canned, chopped Ambro Brand pineapple. Turn juice from can into chafing dish. Moisten a teaspoonful of arrowroot in cold water; stir slowly into the hot juice and continue to stir until it becomes thickened and clear. Pour sauce over slices of spread cake. If more than a cupful of juice is used, add more arrowroot, in proportion.

malade. Spread between slices of buttered bread, cut in shapes of diamonds, hearts, clubs, and spades with tin cutters, and decorate with little bunches of currants in the center of each sandwich.

WHITE HOUSE CANAPE

Melt two tablespoons of butter, add two cupfuls shredded Ambro Brand Pineapple. Cook ten minutes and add sugar and lemon juice to taste. Serve on slices of sautéed bread. Garnish with cream. Sponge cake is excellent to use in place of sautéed bread.

FRUIT SANDWICHES

Crush slightly equal quantities of red currants, Ambro Brand pineapple and raspberries, and to every pound, add one pound of sugar. Cook until it reaches the consistency of mar-

SURPRISE SANDWICHES

Cut the Ambro Brand Pineapple in thin slices and dust with powdered sugar, and arrange between thin slices of buttered bread, to be served for afternoon teas.

MISCELLANEOUS

PRESERVED PINEAPPLE

Four pounds of Ambro Brand Pineapple, four pounds of sugar. Pare pineapple and remove the eyes, then cut in slices, and arrange slices and sugar in layers in preserving kettle; let stand over night. In the morning, simmer, until pineapples are tender. Fill jars with fruit, boil syrup five minutes, fill jars with syrup, and then seal.

CANNED APPLES AND PINEAPPLE

Four pounds of apples, four pounds of Ambro Brand Pineapples, two pounds of sugar, two pints of water, and rind of four lemons. Pare, core, and cut the apples in rings. Cut pineapple in slices, remove skin and eyes and cut pulp into squares, being careful to reject the core. Boil sugar and water five minutes, add pineapple; cook until

tender; then cook apples until tender, add lemon rind, fill jars which have been sterilized, with apple and pineapple; adjust rings, fill jars with syrup, adjust covers, and seal.

CANNED PINEAPPLE

Peel and slice, make syrup in proportion of two and one-half pounds best white granulated sugar to nearly three pints of water; boil five minutes; skim or strain. Add fruit and let it boil two minutes. Have cans hot; fill and seal up as soon as possible.

PINEAPPLE SYRUP

This makes a delicious water-ice and is better for flavoring than fresh pineapple. Put three pounds of loaf sugar in a porcelain kettle over the fire. Beat the whites of two eggs and add to them two cupfuls of clear water. Pour over the sugar and set on fire to boil until clear. Remove and cool. Pare and grate enough Ambro Brand Pineapple to make a quart of juice; then strain into the syrup. Boil ten minutes. Remove and bottle. Cover the corks with melted wax.

PINEAPPLE PRESERVES

Wash fruit and boil without paring until tender; take out, pare, and slice lengthwise, leaving out the hard center. Pour a syrup [using a pound of sugar to one of fruit] boiling hot over pineapples and let stand until the next morning. Pour off syrup, boil until nearly thick enough; then add fruit, and boil fifteen or twenty minutes. Then put in jars.

BRANDIED PINEAPPLE

Four large Ambro Brand Pineapples, half their weight in sugar, and one quart of high-proof alcohol or brandy. Prepare pineapples by paring, removing the eyes, cutting in one-fourth inch slices, and by cutting out the centre. Put alternate layers of pineapple and sugar in a stone jar; then add the alcohol or brandy, and cover closely having a heavy piece of cloth under cover of each jar.

PINEAPPLE FILLING

One cup of grated Ambro Brand Pineapple, one tablespoon of orange rind, two tablespoons of lemon juice, sugar to taste.

Mix pineapple, fruit juice, and rind, and enough confectioner's sugar to make of consistency to spread.

Bake a plain gold cake in cake tin or make individual cakes and frost with a boiled White Mountain frosting and decorate center of cakes with candied cherries or candied rose leaves, having a border of chopped pistachio nuts.

PINEAPPLE ICED TEA

Fill glasses with five tablespoons of iced tea, and add to it the whip from one cup of cream which has been sweetened, and shredded Ambro Brand Pineapple beaten into it. Decorate with cherries. This is a most attractive as well as a cool drink in summer.

PINEAPPLE MARMALADE

Take ripe, juicy Ambro Brand Pineapples, pare, cut out the eyes very carefully and grate on a coarse grater, all but the core. Weigh, and allow a pound of sugar to a pound of fruit. Cook from twenty minutes to half an hour and jar.

PINEAPPLE TARTS

Cook one cup grated Ambro Brand Pineapple, one-fourth of a cup of sugar, two yolks of eggs, grated rind and juice of one lemon, and a few grains of salt, until thick. Chill and fill tarts.

CRAB APPLE AND PINEAPPLE JAM

Use for this twelve glasses of crab-apple pulp, nine glasses of sugar, one pint of shredded Ambro Brand Pineapple. Cook the crab-apple pulp and sugar together until nearly done; then, add the pineapple and cook fifteen to twenty minutes longer. Put into glasses when cool and cover with paraffin.

PINEAPPLE AND TOMATO JAM

Peel and grate three Ambro Brand Pineapples. Pour boiling water over a peck of ripe tomatoes; take off the skins and hard places. Chop and put over the fire to boil. When soft, add the pineapple and measure. Allow to each cupful of fruit an equal amount of white sugar, and cook until clear. Pour into sterilized glasses and seal.

PINEAPPLE VINEGAR

Cover sliced Ambro Brand Pineapples with pure cider vinegar, let them stand three or four days, then mash and strain through a cloth as long as it runs clear. To every three quarts of juice add five pounds of sugar. Boil it altogether about ten minutes, skim carefully until nothing rises to the surface, take from fire. When cool bottle it. A tablespoonful in a glass of ice cold water is fine in warm weather.

PINEAPPLE JELLY FOR IMMEDIATE USE

Cover with cold water the cores and skins left in preserving Ambro Brand Pineapples. Cook until tender then strain. As pineapple is lacking in the pectin or jellying principle, use gelatine to stiffen in the proportions directed on the package, and sweeten to taste. This is exceedingly appetizing and attractive in appearance and goes well as a relish with veal loaf or a roast of any kind.

SANDWICH FILLING

One-half of a cupful of shredded Ambro Brand Pineapple added to half that amount of cream cheese, moistened with lemon juice and salt to taste, makes a good filling that is unusual. Cut sandwiches in fancy shapes and in the center of each, make a hole in the top slice of bread, and insert an olive filled with cream cheese and a few grains of paprika sprinkled over it to give a touch of color.

PINEAPPLE AND RHUBARB MARMALADE

One quart of shredded Ambro Brand Pineapple, four quarts of rhubarb, and the juice of two oranges. Cook pineapple in water until tender; add rhubarb cut up, skin and all, and cook until soft. Then measure and add a large cup of sugar to each pint of fruit. Boil twenty minutes. Turn into sterilized glasses and seal. The marmalade must be stirred constantly while boiling, as it is apt to scorch. A cupful of nut meats chopped fine or a little spice may be added at the last if desired.

PINEAPPLE MARMALADE

Peel and grate or chop as many Ambro Brand Pineapples as are desired. Weigh and allow a pound of sugar to each pound of fruit. Mix well and stand in a cool place over night. In the morning cook for a half hour or until soft enough to put through a coarse sieve. Strain, return to the preserving kettle, and continue the cooking, stirring almost constantly for half an hour or longer until a clear amber jelly results that will thicken into a paste as it cooks. Put into small jars, and when cool cover with paraffin and seal.

PINEAPPLE TARTS

Cook one cup of grated Ambro Brand Pineapple, one-fourth cup of sugar, two eggs yolks, grated rind and juice of one lemon, a few grains of salt. Stir until thick over hot water. Chill and fill tarts.

PINEAPPLE FILLING FOR CAKE

One cup of grated Ambro Brand Pineapple, one tablespoon of grated orange rind, two tablespoons of lemon juice and sugar. Mix pineapple, fruit juice, and rind, and enough confectioner's sugar to make of consistency to spread.

PINEAPPLE FILLING FOR CAKE, ETC.

One quart each of diced Ambro Brand Pineapple and citron melon added to one pint of cold water. Bring to a boil, then mash thoroughly and cook to a soft pulp. Then strain this mixture and let stand over night. There should be one pint and a half of juice. Boil juice ten minutes, add an equal measure of sugar and it will begin to jell after fifteen minutes' boiling. If pineapple is very ripe and too sweet, add a tablespoon of lemon juice, added to each pint of juice. Pour into glasses and seal with paraffin.

A SIMPLE PINEAPPLE MARMALADE

One quart of sliced Ambro Brand Pineapple pared and cut in small pieces and one pound of powdered sugar; boil half an hour, and pour into sweet meat pots.

PINEAPPLE WITH CEREALS

Cold moulded cereals particularly Cream of Wheat may be prepared the day before. Cook the cereal in the usual way using half milk and half water, poured into cups and chilled or diced Ambro Brand pineapple may be stirred into the cereal before chilling. Garnish cereals with sliced Ambro Brand pineapples served with sugar and cream and it makes a nourishing and delightfully attractive meal.

PINEAPPLE BOUILLON

Add to one quart of boiling water the juice of two lemons and the grated pulp of one Ambro Brand pineapple. Canned fruit may also be used with good results. Sweeten to taste, and let simmer for five minutes and strain through cheese cloth. Thicken slightly with arrowroot. Serve very cold with a few pieces of diced Ambro Brand pineapple in each cup. This bouillon may be served in soufflé cases of the largest size and accompanied by sweet wafers or very thinly sliced bread spread between the slices with pineapple marmalade. These fruit bouillons are exceedingly popular abroad, and they are spoken of there as being soups instead of bouillons, but they are spoken of as bouillons from the fact that they are always served in cups.

ENGLISH ROLLS

Cut one loaf of very fresh bread in thin slices, and on each slice spread grapefruit or pineapple and orange marmalade, and roll each slice like a jelly roll, and put close together on a toaster. When well browned on both sides, put on a silver tray with a napkin and serve with afternoon tea.

WHIPPED EGG DRESSING

To the white of one egg, allow one tablespoonful of olive oil. Whip first the egg, adding oil gradually as in mayonnaise. Flavor with lemon juice, salt, cayenne, etc.; as for mayonnaise or use a Pineapple fruit syrup, fresh or preserved.

GRAPEFRUIT MARMALADE I

Four pounds grapefruit, four pounds of sugar. Wash grapefruit, slice thinly, and remove seeds and pulpy portions; add sugar and cook slowly two or three hours. Pour into glasses and cover.

GRAPEFRUIT MARMALADE II

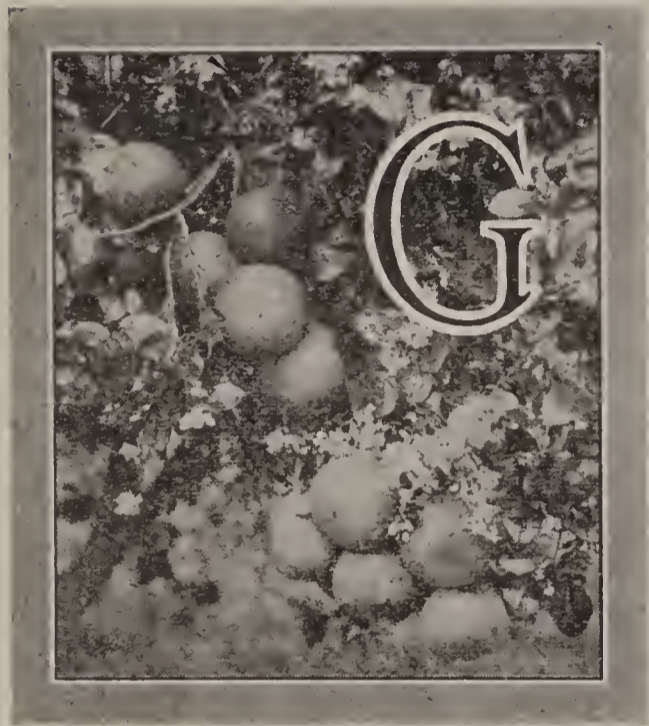
Six grapefruit, four lemons, four quarts of water, ten pounds of sugar. Wash the fruit, and cut in thin slices, removing the seeds and as much of the white skin as possible. Cover with water, and let stand overnight. Cook slowly two hours. Add sugar and simmer until thick. Fill glasses, seal, and keep in cool place.

ROLLS STUFFED WITH MARMALADE

Scoop out the soft part of tiny dinner rolls and fry in deep fat. When a delicate brown, drain on brown paper, and fill with orange and grapefruit marmalade. Serve on paper doilies.

GRAPEFRUIT

(From our Illustrated Book)



GRAPEFRUIT, so named because the big yellow fruit grows in grapelike clusters, has begun only within the past few years to take its rightful place as a staple article of diet. It is delicious and healthful and the demand for it grows more insistent every day. Physicians vouch for its tonic properties. With hundreds of thousands of Americans in the large cities it has become almost indispensable as an appetizer or as a dessert. In European markets, however, it is practically unknown.

Certain soil and climatic conditions being absolutely essential to its successful cultivation there are few places where grapefruit can be grown. The Isle of Pines happens to

be one of the favored spots. The excessively bitter "quinine" taste found in grapefruit grown elsewhere is not characteristic of Isle of Pines fruit; and it is only the simple truth to say that the grapefruit grown on this island is sweeter, juicier and more tender than is the grapefruit grown anywhere else on the globe. The soil condition, the rainfall, and the exemption from extremes of heat and cold, make for perfect fruit. The Isle of Pines grapefruit is obtainable in Northern markets from four to six weeks earlier than is the fruit from the groves farther north; and because of its size and quality it brings high prices.

Grapefruit trees are planted 25 feet apart, or 70 to the acre. They do not yield an income until the fourth year after planting; and while trees have been known to bear ten boxes of fruit in the fifth year, the amount of yield is not certain. With proper care and attention as the trees grow older it is possible for them to bear as high as fifteen to twenty boxes.

GRAPEFRUIT AND ITS SUGGESTED USES

Baskets made from Grapefruit shells make most attractive receptacles for the different varieties of fruit salads. For a garnish on these salads, long curls of citron and angelique, triangles and stars of candied grapefruit peel, and maraschino or crystallized cherries give an unusual touch as well as having an inviting appearance. Tiny sandwiches put together with a tart currant jelly give just the desired piquancy to a salad made of fruit. An attractive bow of ribbon tied through the handles of the

grapefruit baskets has the tendency of beautifying a table for luncheon or dinner.

The ingredients of a salad must blend smoothly and the dressing must be particularly suited to the combination; yet the accessories are the visible signs that appeal to the eye and indirectly affect the quality of the salad. Nothing gives a more unappetizing appearance to a salad than a wilted green foundation. Always use fresh crisp leaves in arranging a nest of lettuce or romaine and the most tender succulent parts of watercress.

M. E. F.

BEVERAGES AND PUNCHES

FRUIT APOLLINARIS

Four cups of sugar, eight cups of water, two quarts of Apollinaris, one Ambro Brand Pineapple shredded, one cup of grapefruit juice, one box strawberries hulled, and cut in pieces, four bananas cut in slices, juice of six oranges, juice of three lemons. Boil sugar and water five minutes, add fruit, ice, Apollinaris, and water to make punch right strength. One cup of maraschino cherries may be added.

PARADISE ISLAND PUNCH

Put into a punch-bowl three quarts of bottled Ambro Brand Pineapple juice, one

can grated pineapple, one quart crushed strawberries, the strained juice of one grapefruit, six large oranges and three lemons. Dissolve a pound and one-half of granulated sugar in a quart of boiling water. Chill and stir through the fruit, adding a large piece of ice to the contents of the bowl.

RUSSIAN TEA [A LA MARMALADE]

Instead of serving lemon with tea, put a teaspoonful of grapefruit marmalade in the tea instead of lemon.

GRAPEFRUIT COCKTAILS

GRAPEFRUIT A LA RUSSE

Cut grapefruit in halves crosswise with a small, sharp, vegetable knife, cut around each section, so it can easily be removed with a spoon. Sprinkle with sugar and pour over it two tablespoons of sherry wine. With the pastry bag and tube, pipe a border all around the edge of heavy cream beaten stiff. Equal distances apart, place a maraschino cherry on the cream. If so desired make a square, crossing the sides diagonally and in each corner place a candied or maraschino cherry.

GRAPEFRUIT WITH BRANDY AND GIN

Prepare grapefruit for serving and add to each portion one-half tablespoon of Apricot brandy and one-half tablespoon of gin, well mixed together. Let this stand one hour in the ice box or in a cold place, until ready to serve and decorate with maraschino cherries, and around the base arrange spun sugar and in it, at equal distances place a glazed cherry.

GRAPEFRUIT COCKTAIL

Cut a chilled grapefruit in halves; with a thin sharp knife, remove the seeds and cut each section of fruit; serve the pulp with the juice in dainty glasses, adding two teaspoons of sugar and one teaspoonful of sherry to each glass.

GRAPEFRUIT OYSTER COCKTAIL

After the grapefruit is halved, cut out a large portion of the heart [a flexible knife, double edged, is now made for this purpose] leaving a lining of fruit in the shell and place on ice. Drain and wipe gently medium-sized oysters, place in heart of grapefruit, and sprinkle with salt. Pour over the oysters a mixture made as follows:

a saltspoonful of horse radish, one of Worcestershire sauce, a teaspoonful tomato ketchup, three drops of tasbasco sauce. Place grapefruit shell in dish of ice and serve. Clam cocktails may be made the same way.

PREPARED GRAPEFRUIT

Prepare grapefruit by cutting in halves, cutting out the center of each half and by cutting carefully around each section with a sharp vegetable knife so that they can be easily removed with a spoon. Sprinkle with sugar, and add one tablespoonful kirsch, and one teaspoon of orange curacao, and one-half teaspoon of maraschino, or instead use two tablespoons of sherry wine. Drop into the center a maraschino cherry and a couple of candied mint leaves.

GRAPEFRUIT SALADS

GRAPEFRUIT A LA ISLE OF PINES

Cook canned artichoke bottoms, in white stock to cover, ten minutes. Drain, cool, marinate with French dressing and let stand one hour. Mound with grapefruit pulp and pimolas cut in slices which have also been marinated. Pour over whole French dressing to which has been added one tablespoon red wine vinegar, and one-fourth teaspoon paprika and garnish with strips of red and green peppers.

SCANDINAVIAN SALAD

Wash leaves from one head of lettuce and arrange on a serving dish. In the centre put a mound of grapefruit. Garnish with cherries and serve a French dressing, mixed with four tablespoons of piccalilli.

STUFFED PEPPERS

Cook green peppers until soft with the tops cut off, and the seeds taken out. Remove from boiling water and fill with grapefruit cut in pieces and chopped olives. Marinate with a French dressing to which has been added one tablespoon of horse radish. Decorate with radishes and place each one on a bed of watercress. Place small cheese-ball circles of pimento cheese sprinkled with paprika equal distances apart on watercress.

MANHATTAN SALAD

Cut two cups of boiled chestnuts in small pieces. Add two cups of oranges and one cup of grapefruit cut in small pieces, one tablespoon lemon juice and one cup of mayonnaise. Chill, serve on lettuce, garnish with strips of pimento, radiating from the center, and also grated orange rind.

GRAPEFRUIT SALAD

Select long green peppers, cut in halves lengthwise: remove the seeds and fill with grapefruit pulp, celery and apple both finely cut and pecan nut meats, broken in pieces using half as much, each of celery and apple as grapefruit and allowing four nut meats to each case. Arrange on lettuce leaves and garnish with parsley and mayonnaise dressing.

CUCUMBER SALAD

Pare and cut a long, thin, cucumber in thirds crosswise, scoop out the centres and fill with the following mixture: One cup of grapefruit cut in small pieces, and one-third cup of cooked green peppers, cut in strips. Pour over the following chiffonade dressing: two hard-boiled eggs chopped fine, five tablespoons of olive oil, two tablespoons of vinegar, one-fourth teaspoon of paprika, one-half of a teaspoon of black pepper, two tablespoons of parsley chopped finely, one-

half teaspoon of salt, one teaspoon of chopped shallot or onion, two tablespoons each of red and green peppers finely chopped. Pour over the stuffed cucumber, and place each cucumber cup on lettuce leaves and place on top, in the center of each, a piece of the cucumber rind cut in a diamond shape. For any of these salads, fruit or otherwise, place one or two thin water crackers on the side of the plate, and standing up in the center of each cracker, place a mushroom which is made of cream cheese in the shape of mushrooms and is rolled in very fine bread crumbs. This makes a very attractive salad and gives a very pleasing appearance.

MARLBOROUGH SALAD

For a dinner salad, seed and peel white grapes and stuff with pimento. Pare and separate sections of tangerines and grapefruit free from skin and seeds. Mash a cream cheese, moistened with French dressing and add one quarter of a cup of chopped pecans. Make into balls the size of the grapes and arrange with the stuffed grapes, and the tangerines and grapefruit sections on lettuce leaves. Serve with a French dressing.

CELERY, GRAPEFRUIT, AND WALNUT SALAD

Cut equal amounts of each fruit into equal pieces half an inch square. Sprinkle very lightly with salt and lemon juice. When thoroughly blended, mix again with half the measure of mayonnaise dressing. Sprinkle with walnuts and serve at once. People's ideas vary as to the quantity of dressing needed for a salad. A salad should never be dry but the dressing should not be applied lavishly.

GRAPEFRUIT SALAD I

Mix equal quantities of grapefruit and English walnut meats with one-half cup of mayonnaise dressing. Serve in grapefruit cups in lettuce nests, and garnish with cherries and mint leaves.

GRAPEFRUIT SALAD II

Shred four green peppers, two red peppers and two grapefruit. Mix with one cup chopped celery and one cup of cream dressing. Serve on marinated watercress, and garnish with stars of red and green peppers.

GRAPEFRUIT SALAD III

Use same ingredients as for grapefruit Salad II, substituting wine dressing which is mayonnaise dressing with the addition of sherry wine, to taste.

GRAPEFRUIT AND CELERY SALAD

Remove the pulp from medium-sized grapefruit, and add to it an equal quantity of celery cut into dice. Refill the grapefruit skins which have been cut in quarters lengthwise. Fill with this mixture and garnish with mayonnaise dressing, celery tips or curled celery and pimentos cut in strips.

GRAPEFRUIT SALAD

Halve and remove inside of fruit: then strain the juice and cover with two tablespoonfuls sugar, two tablespoonfuls chopped mint cherries, two tablespoonfuls chopped almonds, and one tablespoonful grape juice. Chill thoroughly and serve in grapefruit shells and garnish with sprigs of mint.

GRAPEFRUIT, CHERRY AND NUT SALAD

Substitute for a sweet dish a salad prepared of sour cherries and grapefruit, celery and nuts dressed with lemon juice and oil.

GRAPEFRUIT NUT SALAD

Cut grapefruit and carefully remove center, leaving a lining of fruit. Fill space with English walnuts and almonds half and half. Salt nuts lightly. Make a dressing by straining juice from center of fruit and mixing with olive oil, two parts juice and one part olive oil. Pour over nuts. Chill and serve.

STUFFED PEARS OF PINEAPPLES AND GRAPEFRUIT

Select large whole preserved pears and, before arranging on lettuce leaf, use a vegetable knife and cut quite deeply into the blossom end. Scoop out and fill with chopped Ambro Brand Pineapple mixed with mayonnaise dressing; then place each pear on lettuce leaves and cut a round, deep circle out carefully from the top including the stem, and fill with grapefruit mixed with mayonnaise. Replace top on pear and around the stem place five pieces of angelique in diamond shapes. Serve with mayonnaise dressing.

ROMAINE À LA TUILERIES

Arrange on individual plates selected pieces of Romaine and in the center alternate the following fruits all cut in the same sizes: Grapefruit, pineapples, tangerines. To show distinction between the several fruits, separate with strips of pimentos and decorate with lemon cut in fancy shapes to which has been added three drops of tabasco sauce and chopped parsley. Serve with French dressing to taste and two tablespoonfuls chopped pimentos.

TOURNAINE SALAD

Use a combination of oranges, grapefruit, Ambro Brand Pineapple, and white grapes. Serve in sherbet glasses with French dressing with very mild vinegar.

FRUIT SALAD

Shred four green peppers, two red peppers and two grapefruit. Mix one cup of chopped celery and one cup of mayonnaise dressing, into which one-half cup stiffly beaten cream, has been added to it. Serve on marinated watercress, and garnish with stars of red and green peppers.

GRAPEFRUIT SALAD

Mix equal quantities of grapefruit and English walnut meats, with one-half cup of mayonnaise dressing. Serve in grapefruit cups in lettuce nests.

CHIFFONADE SALAD

Cut celery into one-inch pieces, and pieces into straws, until one cup is obtained. Remove the pulp from grapefruit making one cup. Remove the skin and slice four medium-sized tomatoes. Break chicory leaves into pieces for serving. Marinate all separately with French dressing. Arrange in separate mounds on a serving dish on nests of lettuce. Garnish each with chopped chives, green peppers cut in strips, and parsley.

GRAPEFRUIT SALAD

Take one orange, two bananas, one-half grapefruit, two apples, and one half cup of English walnuts. Chop all together, mix in a bowl with a silver fork, adding one-half cup of cream or less, sweetened and whipped. Make a cup of lettuce leaves, place a half grapefruit shell on leaves, fill with mixture, put spoonful of dressing on top.

NIPPON SALAD

Cut one grapefruit and two oranges in sections, and free from seeds and membrane. Skin and seed white grapes [three-fourths of a cupful]. Cut pecan nut meats in pieces making one third cupful. Mix prepared ingredients, arrange on a bed of crisp lettuce leaves, and pour over the following dressing. Mix four tablespoons of olive oil, one tablespoon of grapefruit juice, one-half tablespoon of vinegar, three-fourths teaspoon of salt, one-fourth teaspoon of paprika, a few grains of pepper, and one tablespoon of Roquefort cheese. Shake before using.

ENTREE

\\ GREAT WESTERN ICE

Serve in tall coupe glasses pineapple and grapefruit ice with Great Western Cham-

pagne poured over it, and decorate with candied mint leaves. Pour on champagne just before serving time accompanying a meat course.

COLD DESSERTS

GRAPEFRUIT SUPREME

Put two cups water, one cup of sugar, and a few gratings of orange rind in saucepan and heat gradually to boiling point, then add yolks of four eggs and cook one minute. Remove from range and add one tablespoon of gelatine soaked in three tablespoons of cold water. Strain, cool, add one

and one-half cups each of grapefruit juice and orange juice and lemon juice to taste. Freeze and line melon moulds and fill with a pint of cream beaten stiff and flavor with two tablespoons maraschino, and one-half cup confectioner's sugar gradually beaten into it. Cover, pack in salt and ice, and let stand three hours. Garnish with pistachio nuts and red Bar-le-duc currants.

GRAPEFRUIT A LA ST. PATRICK

Cut three grapefruit in halves and remove the pulp. Simmer a few sprigs of fresh mint in a pint of water until flavor is extracted. Strain and while hot, pour over a half box of gelatine which has been softened in one cupful of cold water. Stir until the gelatine is dissolved, add grapefruit pulp and juice or juice alone and set on the ice to congeal. Pile mixture in the shells and decorate with sprigs of mint and mint cherries.

GRAPEFRUIT A LA WASHINGTON

Wash and wipe until gleaming as many grapefruit as are needed, allowing a half to each person. Halve and scoop out the centers. Strain juice from fruit and add maraschino cherries chopped fine, and a tablespoonful of sugar, mix thoroughly with gelatine that has been dissolved [half box of gelatine for six persons]. Set on ice to congeal. Pile high in grapefruit shells and sprinkle cherries over top.

STUFFED APPLES

Core large red apples, fill centers with sugar, and bake in oven until soft, basting quite often. When done, remove from the oven and fill with grapefruit and orange marmalade and cover entire apples with whipped cream, sweetened and flavored with vanilla. Serve and decorate with glazed cherries.

GRAPEFRUIT SURPRISE

Halve fruit and carefully, cut out centers, leaving a lining of fruit. Whip a pint and a half of cream to a froth and as fast as it rises place in a colander to drain. That which drains off may be put back and whip-

ped over. Add one cupful of blanched almonds. Mix thoroughly with sugar until quite sweet. Pile high in grapefruit and place on ice for three or four hours; then serve with maraschino cherries.

GRAPEFRUIT PUDDING

Cut in halves and scoop out the centers of three grapefruit. Beat the whites of four eggs until quite stiff, then add gradually one cupful of sugar, beating all the while. When very smooth and light, add strained grapefruit juice and beat again. Mix with a cupful and a half of diced bananas. Fill grapefruit shells and serve very cold. This is a cheap as well as a delicious dessert for either dinner or luncheon.

GRAPEFRUIT JELLY

Two tablespoons of granulated gelatine, one-third cup of cold water, two cups of boiling water, two tablespoons of lemon juice, one cup of grapefruit juice, and one and one-fourth cups of sugar. Soak gelatine in cold water, add boiling water, fruit juice, sugar, and strain. Mould, chill, serve.

GRAPEFRUIT JELLY WITH WHIPPED CREAM

Three cupfuls of grapefruit juice and pulp, two tablespoons of lemon juice, half a cupful of sugar, one cupful and a half of water, two heaping tablespoons of powdered gelatine and whipped cream. Put gelatine into saucepan, add grapefruit juice and pulp, sugar, lemon juice, and water; beat over fire until almost boiling. Strain into chilled grapefruit skins. When set, sprinkle preserved ginger on top. Cover with whipped cream.

ICES**GRAPEFRUIT ICE I**

Boil together four cups of water and three cups of sugar ten minutes, then remove from the fire and add four cups grapefruit juice, and juice of two lemons. Add more sugar if desired, for some grapefruits are not as sweet as others. When cold, freeze, to a mush, and let stand for one hour before serving. This ice is to be served with the meat course as an entree, and it makes a most acceptable delicacy.

GRAPEFRUIT ICE II

Mix one quart of grapefruit juice with the juice of three lemons, two cups of ice water, and one and one-half cups of sugar. Freeze to a mush and serve in cocktail glasses as an entree with a meat course and decorate with candied mint leaves, and, if desired, pour over one teaspoon Creme-De-Menthe.

CLUB PUNCH FRAPPE

One quart of water, three cups of sugar, one cup of candied fruit cut in pieces, four tablespoons lemon juice, one-half cup of orange juice, three cups grapefruit juice, one-quarter cup of cordial and one-quarter cup of brandy. Boil sugar and water eight minutes, add all the ingredients, and boil for five minutes. Then cool, and freeze to a mush and serve in tall glasses with spun sugar used as a garnish at the bases of the glass.

GRAPEFRUIT SHERBET

Halve three grapefruit and scoop out centers to the juice of the grapefruit, add juice of three oranges, one pint of water, two cupfuls sugar, a tablespoonful of chopped crystallized ginger and the well beaten whites of three eggs. Mix thoroughly, freeze until firm. Serve in grapefruit shells and garnish with glazed nuts.

PASTRY DESSERTS**FLORENTINES**

Roll rich paste very thin, turn a baking pan bottom up and flour it well. Lay the paste on the pan, trim the edges, and bake quickly. Spread with pineapple and grapefruit marmalade, then a thin coating of meringue. Then sprinkle with chopped almonds and sugar. Brown slightly and cut into long narrow strips.

GLAZED TURNOVERS

Roll out paste one-eighth inch in thickness and shape with an oval cutter. Flute edges with pastry jagger. Put grapefruit and orange marmalade on lower half of paste. Make six gashes in upper half. Wet around the edges and press firmly together. Brush over with yolk of egg diluted with cold water and bake in a hot oven.

CONFECTIONS**CANDIED GRAPEFRUIT PEEL I**

Cut grapefruit-peel in strips, then make a syrup of one cupful of sugar to one-half cupful of water. Boil until sugar is dissolved. Then drop in peel and cook until tender. Remove and roll in sugar. This may be used as a confection. It also makes a delicious seasoning for custards, puddings, etc.

CANDIED GRAPEFRUIT PEEL II

Remove peel from four thin-skinned grapefruit. Cut in quarters. Cover with cold water, bring to boiling point and cook slowly until soft. Drain, remove white portion using a spoon, and cut yellow portions in thin strips with scissors. Boil one-half cup water and one cup sugar until syrup will thread when dropped from the spoon. Cook strips in syrup five minutes and drain; lastly coat with fine granulated sugar.

NO QUESTION AS TO SUPERIORITY

"We have distributed two cars of Isle of Pines grapefruit here this winter. We sold nearly all of this fruit at \$1.00 per box above the prices that were being obtained for Florida fruit and in almost every instance the trade wanted more of the fruit, as there is no question as to its flavor being far superior to that of any other grapefruit grown."—The Alden Adams Brokerage Co., C. S. Alden, Pres., Cleveland, Ohio.

BIG IMPORTERS PRAISE OUR FRUIT

"We have handled probably seventy-five per cent. of the pineapple coming from the Isle of Pines to Boston. They are of very large size (all of them weighing individually from six to ten pounds) and better flavored than pineapples from any other section shipping to Boston. They mature very early thus enabling the grower to secure very high prices by not coming in competition with pineapples from other sections."—Lord & Spencer, Boston.

DESERVES THE HIGHEST PRAISE

"We have disposed of a large quantity of Isle of Pines grapefruit at \$6.00 a crate, and have received nothing but the highest praise in regard to it from our customers."—Thos. F. Galvin, Boston.

ISLE OF PINES BREVITIES

There are 4500 Americans on the Isle of Pines.

Americans own ninety-nine per cent. of the Island.

New England people have bought nearly 9000 acres of land on the Isle of Pines within the past seven years.

The Isle of Pines Co-operative Fruit Co. is agent for the United Fruit Company on the Island.

Mount Columbus on the Isle of Pines is named in honor of Christopher Columbus who landed here in 1492.

Seven hundred varieties of fish; also crabs, oysters, lobsters and turtles are found in the waters surrounding the Isle of Pines.

Bearing groves on the Isle of Pines sell for \$800.00 to \$1000.00 an acre in the open market.

Over sixty varieties of rare and valuable hardwoods are found on the Island, among them being ebony, mahogany, rosewood and Spanish cedar.

There are hundreds of miles of good automobile roads on the Isle of Pines and scores of motor cars and trucks traverse them every day.

Ships going through the Panama Canal will pass the very front door of the Isle of Pines.

It is about the same distance from Boston to the Isle of Pines as from Boston to Kansas City.

In a single season 550,000 pounds of high-grade tobacco has been raised on the Isle of Pines. The cigars manufactured from this tobacco are of the finest quality.

CO-OPERATION THE BIG MONEY MAKER

By P. J. EVANS

I believe I am right in this—*you want to make money*. Well, if you had a hundred thousand or a million dollars you could afford to put it into Government bonds to earn 3%. You could live comfortably within your income, not touching the principal, and never be in need.

But no man or woman ever got wealthy by placing small savings from wages in savings institutions or in stocks or bonds which pay the usual small fixed rates of interest of 3% to 6%. To prove this, ask any man of wealth if he accumulated his fortune that way. Ask the heirs of a man of wealth if the original fortune was made that way, and you will get "No" for an answer.

If you are a member of the average class you cannot make money very fast upon a 3 to 6 percent basis. *That is why our Co-operative, Profit-sharing business should appeal to you; because the earnings of your money are not tied down to small fixed rates of interest.*

You will now probably say to yourself "What is this Co-operative, Profit-sharing business?" My explanation is this: If one man with \$100,000 can make it earn \$20,000 a year, why isn't it possible for a number of persons to put together small monthly sums and operate a business to get the same result? *"It IS possible."*

THE DEVELOPMENT OF THE ISLE OF PINES

Eight years ago I began to sell 10-acre tracts of land on the Isle of Pines; advertising in the newspapers; sending out books and other printed matter and talking with everybody who would listen to me. It was a tough proposition to begin with, I assure you. The average person didn't know anything about the island. I knew the place thoroughly. I had faith in it and the moral courage to back up my convictions. I understood the conditions of soil, climate and location. I compared the place with Florida and California and knew the Isle of Pines would make good.

Above all, I pictured in my mind what the Isle of Pines would be in a few years—a thriving American community. I could write a book about the past, present and future of the Isle of Pines, but today hundreds of thousands of people know about the island where

eight years ago only a handful even knew its location.

Three lines of steamers are now carrying fruit from the Isle of Pines; one connecting with Boston steamers, another with New York steamers and the third going direct to New Orleans. Hotels, schools, churches, banks, newspapers and stores; and homes and groves by the hundreds tell the story of the wonderful progress that has been made on the island. Ten millions of dollars have been invested in the Isle of Pines; and as a tourist resort the place has become famous. In brief, it is now one of the most important citrus fruit sections in the world.

Co-operation has made the Isle of Pines just what it is today. Co-operation of brains and capital built the biggest commercial enterprises in the world. And who furnished the capital to build these enterprises? The Co-operators—the people who placed their hard-earned dollars and faith with the dollars and brains of big business builders; and those who had foresight and grit enough to get in at the beginning reaped rich rewards.

YOUR OPPORTUNITY TO MAKE MONEY

Now, here is your opportunity to make money, to make more money with your monthly savings than you could make at fixed rates of interest. My associates and I are putting our time and our dollars into fruit raising on the Isle of Pines. We are raising the finest pineapples and grapefruit in the world upon a Co-operative, Profit-sharing plan. We own the land, raise the fruit and sell direct. We have our own preserving plant in Boston, and we invite you and others to become associated with us in the continued success and expansion of the business.

It is the same proposition for the layman, the business man and the banker, and if you can put aside a *few dollars monthly*, in the same way that you would put the money into a savings institution and if you would like your money to earn more than ordinary rates of interest and are willing to wait for big profits, you owe it as a duty to yourself to send in the coupon below and to take time to read and study the plan as outlined in the illustrated book and circulars which we will send to you without expense or obligation on your part.

Cut Out and Mail This Coupon

P. J. EVANS, Treasurer,
Isle of Pines Co-operative Fruit Co.,
44 Federal St., Boston

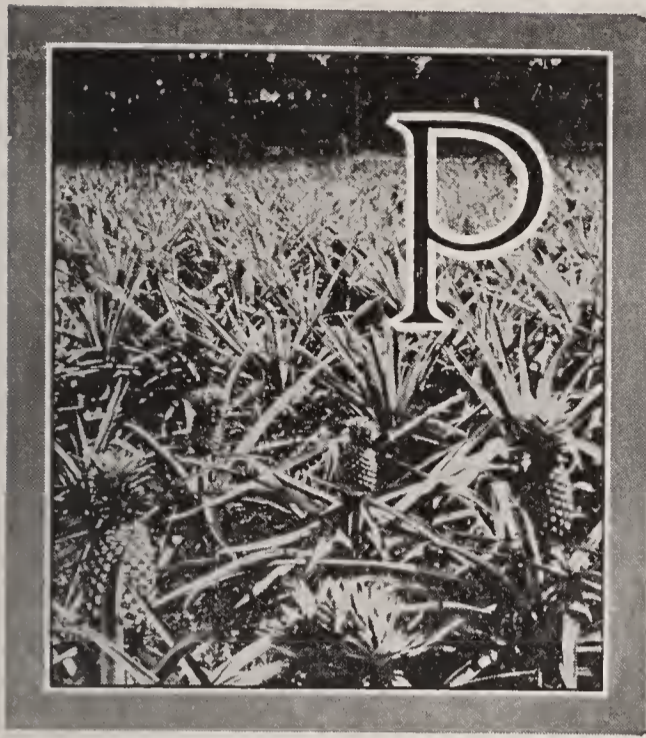
Please send me without expense or obligation on my part your illustrated book and particulars of your Co-operative Profit-sharing Plan.

NAME.....

STREET.....

CITY.....STATE.....

AMBRO BRAND PINEAPPLES



PINEAPPLES of the Isle of Pines "Smooth Cayenne" variety are the largest and best ever introduced into American markets. They are packed 8 to 12 to the box as compared with other brands common to the American market that are packed 18 to 36 to the box. Ambro Brand pineapples are planted in rows like strawberry plants and are propagated from slips, of which six to twelve develop yearly on each bearing plant. Five thousand pineapples can be grown on an acre of land, 200,000 plants upon 40 acres; therefore with the plan of eight 80-acre plantations in mind, half planted to pineapple plants and half to grapefruit trees, it is the intention of the

Co-operative Fruit Co. to grow 1,600,000 pineapple plants and 22,400 grapefruit trees.

Pineapples can be harvested at all seasons of the year, depending upon the time the slips are put into the ground. They bear fruit from fourteen to eighteen months after planting. Meanwhile they produce additional new slips for transplanting in new ground.

The plants require proper cultivation, including fertilization, and, though considered an air plant, they need moisture. This the rainfall of the Isle of Pines amply furnishes. The soil of our plantations is of a light, sandy, loam nature with a clay subsoil. It retains the moisture necessary for the successful growing of perfect pineapples without irrigation.

Among the best known firms who are using Ambro Brand Pineapples fresh from the plantations or in the form of preserves or syrup may be mentioned:

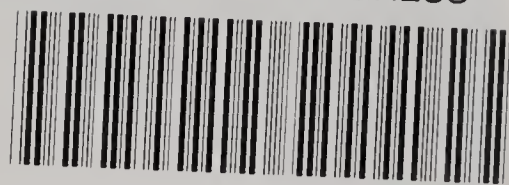
THOMPSON'S SPA,
COBB-HERSEY CO., Importers,
GREEN, THE DRUGGIST,
DARTMOUTH SPA,
PORTER'S MARKET,
GRIDLEY LUNCH CO.,
E. E. GRAY CO., Grocers,
COBB, BATES & YERXA CO.,
WOODWARD'S DRUG STORE,
KLEIN'S DRUG STORE,
SUMNER'S MARKET,
STUBENRAUCH BAKERY,
R. H. WHITE CO.
WOOD, POLLARD CO.,
NORRIS DRUG CO.,
AMERICAN HOUSE,
E. C. CAMPBELL CO., Baker Supplies,
EPSTEIN DRUG CO.,
V. MASCHIO, Fruit Dealer,
A. SCHLEHUBER, Caterer,

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Lynn, Mass.

MARSTON & STURTEVANT, Grocers, Beverly, Mass.
C. R. HILLBERG CO., Druggists, Brockton, "
F. J. CAMPBELL, Druggist, Lowell, "
RUSSO BROS., Fruit Dealers, Malden, "
FRED GARDNER, Druggist, Lawrence, "
H. C. HALL, Druggist, Waltham, "
INTERNATIONAL FRUIT CO., Providence, R. I.
C. P. SANFORD MARKET, Providence, "
REINER CO., Providence, "
EVERETT N. PLACE, Providence, "
PROVIDENCE DRUG CO., Providence, "
J. F. GIBSON, Providence, "
FISKE DRUG CO., Pawtucket, "
HANAFORD BROS., Portland, Me.
MILLIKEN & TOMLINSON CO., Portland, Me.
MANHATTAN MARKET, Cambridge, Mass.
J. R. CLOGG & CO., Montreal, Canada
FOWLER DRUG CO., Bangor, Me.
GORMAN BROS., Grocers, Manchester, N. H.
A. J. BRE COURT, Druggist, Manchester, N. H.

ISLE OF PINES AMBRO BRAND

Prices are all net F.O.B.



0 014 637 226 0

CONCENTRATED PINEAPPLE SYRUP

For Home and Soda Fountain Use

In gallon jugs.....\$1.50 per gal.
In trial size bottles.....25c each.
In 5-gallon kegs.....\$1.30 per gal.
In 10-gallon kegs.....\$1.20 per gal.
In 33-gallon kegs.....\$1.10 per gal.

Special prices to the trade

For Hotels: Restaurants and Clubs, and for the Soda Fountain, Ice Cream and Confectionery Trade

Case of 6 ½-gallon jars.....\$7.50
Single jars or less than one case,
per ½-gallon\$1.35

CHOPPED PINEAPPLE FILLER

For Bakers and Confectioners

In 30-lb. pails.....18c. per lb.

AMBRO BRAND chopped pineapple and pineapple syrup are made from fresh, ripe fruit and granulated sugar without artificial coloring. In large quantities 1-10 of 1% of benzoate of soda is added as a preservative. Small quantities do not require the preservative.

SLICED AND CUBED PINEAPPLE

We expect soon to be able to supply the demand for sliced and cubed pineapple in glass jars and in cans. If interested write for terms.

PINEAPPLES

We raise the smooth cayenne AMBRO BRAND pineapples from which the AMBRO BRAND products are made upon our own plantation on the Isle of Pines, West Indies. These pineapples weigh from 5 to 12 pounds each, and in tenderness, juiciness, color and richness of flavor they surpass any other known variety.



CHOPPED PINEAPPLE

For Grocery and Family Trade

Case of 2 doz. 8-oz. jars..\$5.00

PINEAPPLES BY THE BOX

During the months of June, July, November, December and January we are able to supply pineapples by the box in sizes ranging from 8 to 16 to the box at \$5 per box. These are the famous smooth cayenne AMBRO BRAND pineapples grown on our own plantation. In buying be sure to see that the AMBRO BRAND trade-mark is attached to the fruit.

GRAPE FRUIT BY THE BOX

Our plantations are not yet old enough to permit shipping our own grapefruit in quantities, but from time to time we are in a position to supply Isle of Pines grapefruit at prevailing prices, ranging from \$4 to \$6 per box, according to the size of the fruit, which comes packed 28 to 80 in a box.

ISLE OF PINES INFORMATION

Average temperature 75° Fahrenheit. Rainfall, 56 inches.

180 miles south of Key West, Florida, 60 miles from Cuban Coast.

1,300 miles from Boston.

750,000 acres in area. 99% owned by Americans.

6,000 American property owners.

\$10,000,000 Spent in its Commercial Upbuilding.

300,000 Boxes fruit estimated Shipment for 1914.

Topography, rolling and mountainous.

18 freshwater rivers. Pure drinking water everywhere.

4 Docks and warehouses, 2 Ports of Entry, several steamship lines.

2 Banks, each with several branches.

17 Hotels, 8 Schools, 11 Churches 9 Sawmills.

Chamber of Commerce, Fruit Growers' Exchange, Women's Clubs, Social and Athletic Clubs, Wireless Telegraph, 2 Newspapers, Canneries, Furniture Factory, Stores, Garages, Restaurants, Hundreds of Beautiful Homes and Groves. Mineral springs and baths.

Good automobile roads and fine bridges.

Excellent boating, bathing and fishing all the year round.

No rheumatism, malaria, catarrh, asthma or bronchitis.

Uncultivated land values \$100 per acre and upwards.

ISLE OF PINES CO-OPERATIVE FRUIT CO.

Executive Offices: 44 Federal St., Boston

Preserving Plant: 110 Broad St., Boston

Please address all communications to the Federal Street Office, but visitors are welcome to inspect our preserving plant at any time.